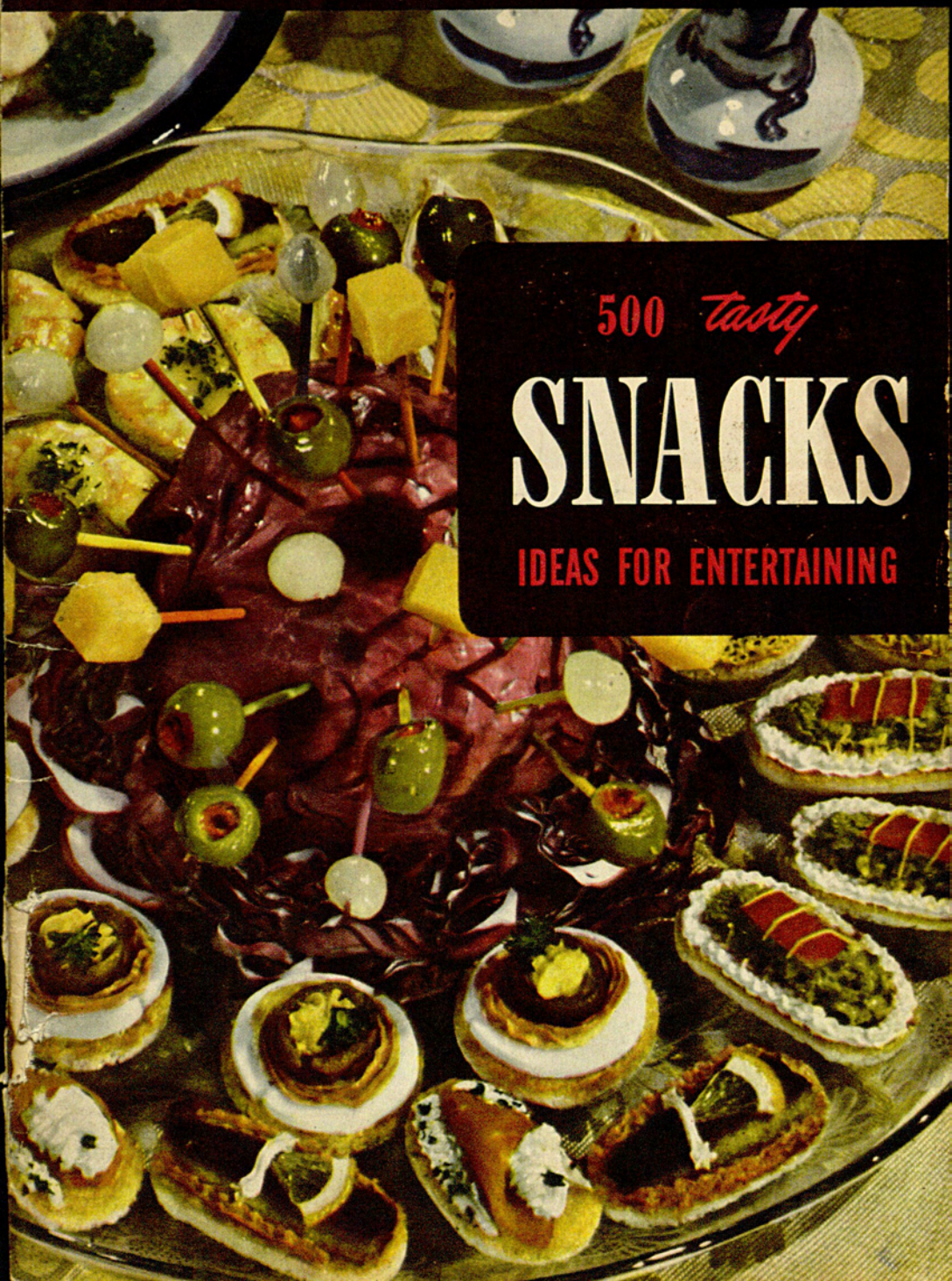

500 *tasty*

SNACKS

IDEAS FOR ENTERTAINING

THE

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(Continued on inside of back cover)

500 SNACKS

- BREAD AND PASTRY SNACKS
- SANDWICHES AND SPREADS
- COLD CANAPÉS
- HOT CANAPÉS
- COLD HORS D'OEUVRES
- HOT HORS D'OEUVRES
- HOT ENTRÉES
- COLD ENTRÉES
- SALAD BOWLS
- SALAD PLATTERS
- JELLIED SALADS
- SALAD PLATES
- FROZEN SALADS
- SWEET SNACKS
- GARNISHES AND DISPLAYS

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THE SMÖRGÅSBORD

TRANSPLANTED to America the Smörgåsbord, — an old Scandinavian custom, — has grown strong deep roots in our national affections until now we feel that it belongs to us. The very sound of the word smörgåsbord implies relaxation—the leisure to enjoy food, friends and conversation of our selection and in the combination and quantity we like. It has become a favorite Sunday night dinner.

It is particularly useful as a means of entertaining sumptuously, larger numbers of guests than can be otherwise entertained in the average home. Perhaps the chief charm of the smörgåsbord is the opportunity our hostess gives us to enjoy our very own choice from the enticing selections she places before us. We help ourselves to the dishes we want, returning to the board again and again.

There are two favored arrangements for the smörgåsbord. If space is limited it is well to push the dining table against the wall, allowing ample space on the three sides for guests to move easily. If there is plenty of space, the table may remain in the center of the room and the guests circulate freely.

The table may be covered with a cloth, or mats and tray cloths. China, silver and napery are carefully arranged at the nearest end or the end of the near side.

Types of food are grouped not only for convenience, but also that the cold and jellied salads may not be warmed by hot dishes. Also if electric heat is used for chafing dishes, casseroles and coffee, the connections usually come from one source. Coffee may be made in the kitchen or brewed at the table. Sweets are usually at the far end of the table and if the preferences of all the guests are known, the coffee may be there too.

The return of the chafing dish is a further indication of the popularity of informal entertaining Time was when the chafing dish went to college with the daughter of the house and thereby began a long and picturesque social career. The hostess of today will find it a charming and useful addition to her smörgåsbord for hot entrées and hors d'oeuvres.

Maids may circulate among the guests, frequently seated at small bridge tables. They remove plates, serve desserts and beverages, and replenish plates.

All of these recipes are ready for the smörgåsbord and the clever hostess will make her choice, knowing the preferences of her guests.

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COLD CANAPÉS—SANDWICHES—SPREADS

DAISY CANAPÉS

8 rounds bread
⅓ cup softened butter
1½ ounces anchovy paste
4 hard-cooked eggs

Spread untoasted rounds of bread with butter and then with anchovy paste. Cut narrow strips out of hard-cooked egg whites. Arrange in petal fashion on paste and place sieved hard-cooked egg yolk in center. Makes 8 canapés.

HALF AND HALF CANAPÉS

½ cup flaked cooked salmon
2 tablespoons mayonnaise
1½ tablespoons lemon juice
¼ teaspoon salt
Dash pepper
8 toast rounds
3 tablespoons softened butter
½ cup mashed avocado
8 strips pimiento

Mix salmon, mayonnaise, ½ tablespoon lemon juice, salt, and pepper. Spread toast rounds with softened butter. Spread half of each round with salmon mixture, the other half with avocado mixed with remaining lemon juice. Mark the division with a pimiento strip. Makes 8 canapés.

OLIVE CANAPÉS

8 rectangles bread
3 ounces cream cheese
16 stuffed olives, sliced

Spread bread with cream cheese. Place a row of olive slices down center of bread allowing slices to overlap slightly. Makes 8 canapés.

Use diamond-shaped bread slices and place a slice of stuffed olive in center and a border of finely chopped stuffed olives or thin slices, cut into halves, around edge of each.

OLIVE PINWHEELS

6 tablespoons ground boiled ham
2 tablespoons mayonnaise
1 teaspoon horse-radish
1 loaf sandwich bread
4 tablespoons butter
6 stuffed olives

Combine ham, mayonnaise, and horse-radish. Remove all crusts from bread. Cut bread lengthwise into slices ¼ inch thick. Spread with softened butter and with ham mixture. Place olives in a line crosswise at 1 end of the bread; roll bread starting at the end of slice. Wrap roll in a damp cloth or in oiled paper and place in refrigerator for several hours. When ready to serve cut crosswise into slices any thickness desired. This makes sufficient filling for 1 full-length slice of bread which will cut 8 thin pinwheels.

Use peanut butter instead of ham; omit horse-radish.

Use any ground poultry, fish or meat instead of ham.

Spread with a mixture of 3 ounces cream cheese and enough chili sauce to make cheese of spreading consistency.

The olive, black, green or stuffed will help make attractive canapés

Arrange chopped olives, pimientos, egg white, parsley or chives, crosswise on slices spread with desired filling.

SHRIMP CANAPÉS

8 cooked jumbo shrimp split from head to tail
½ cup French dressing
16 toast rounds
4 tablespoons lemon mayonnaise
1½ ounces caviar
Parsley

Marinate shrimp in French dressing for 1 hour. Spread toast rounds with lemon mayonnaise. Place shrimp, flat side down, on toast. Fill curve formed by shrimp with caviar. Garnish with tiny sprig of parsley at the head of shrimp. Serves 8.

IGLOO CANAPÉS

4 hard-cooked eggs
1 recipe Anchovy Filling for Stuffed Eggs
8 rounds bread
3 ounces cream cheese

Shell eggs, cut into halves crosswise and remove yolks. Fill whites level-full with anchovy filling. Spread bread with softened cream cheese, turn filled egg white flat side down on bread. Makes 8.

Beautiful canapés begin with the clever cutting of assorted breads

CANAPÉ BUTTERS

All these butters are prepared as follows: Cream butter thoroughly. Grind fish, meat, or vegetables to a paste and combine with the seasoning and butter. If mixture is not entirely smooth rub through a sieve. Spread on toast rounds and garnish appropriately or use as a base for sandwich fillings.

SHRIMP BUTTER

1 cup butter
1 cup minced cooked shrimp
¼ teaspoon salt
Dash paprika
1 tablespoon lemon juice

CHIVE BUTTER

½ cup butter
¼ cup chives
4 drops Worcestershire sauce

ANCHOVY BUTTER

1 cup butter
½ cup minced anchovies or
4 tablespoons anchovy paste
2 teaspoons lemon juice
4 drops onion juice

Substitute herring, bloaters, crawfish, lobster, smoked salmon, whitefish, or sardines for the anchovies.

HORSE-RADISH BUTTER

½ cup butter
¼ cup grated horse-radish

MUSTARD BUTTER

½ cup butter
¼ cup prepared mustard

HAM BUTTER

½ cup butter
¼ pound cooked ham
2 hard-cooked eggs, chopped
Dash pepper

EGG BUTTER

½ cup butter
4 hard-cooked egg yolks
Few grains cayenne
6 drops Worcestershire sauce

CHEESE BUTTER

½ cup butter
¼ cup grated Parmesan cheese or
1½ ounces Roquefort or ½ cup snappy cheese spread

PIMIENTO BUTTER

½ cup butter
¼ cup mashed pimiento
2 teaspoons India relish, drained

FILÉ BUTTER

½ cup butter, melted
1 tablespoon filé
1 teaspoon paprika

OLIVE BUTTER

¼ cup butter
2 tablespoons chopped olives
¼ teaspoon lemon juice

CHILI BUTTER

¼ cup butter
2 tablespoons chili sauce, drained

POPPY SEED BUTTER

½ cup butter
½ cup hot poppy seeds, ground

Use caraway seeds instead.

TOMATO AND EGG CANAPÉS

8 rounds bread
2 tablespoons mayonnaise
Sliced tomatoes
Hard-cooked eggs, sliced
Salt
4 stuffed green olives, sliced

Toast rounds of bread on 1 side and spread the untoasted side with mayonnaise. Add thin slices of tomato, then slices of hard-cooked egg. Sprinkle very lightly with salt and garnish with a slice or 2 of stuffed olives. Makes 8 canapés.

CANAPÉ SUGGESTIONS

Place sliced smoked breast of goose or turkey on toast rounds, garnish with white grapes and mayonnaise.

Spread toast rounds with Egg Butter. Cover with sliced smoked ham. Garnish with sliced stuffed olives.

Place thin sliced tongue on toast rounds. Spread with tomato purée and garnish with olive slice.

Spread toast rounds with Anchovy Butter, top with slices of roast veal and garnish with capers.

Spread French toast or crackers with Anchovy Butter, garnish with anchovy fillets and minced hard-cooked egg.

Spread toast fingers with prepared mustard and top with whole sardines marinated in lemon juice.

Place rings of hard-cooked egg whites on toast rounds.

CANAPÉ SUGGESTIONS— Cont.

Fill centers of rings with caviar, anchovy rolls, or sliced stuffed olives. Garnish with sieved hard-cooked egg yolks. Mix 3 ounces caviar with 4 teaspoons minced onion. Spread on toast rounds and garnish with cream cheese or strips of pimiento.

Cook 8 cleaned cooked shrimp in 2 tablespoons butter. Add ¼ teaspoon curry powder, ⅛ teaspoon dry mustard, 1 teaspoon sherry wine. Serve hot on small bread croustades or packaged appetizer shells. Spread rounds of bread with Horse-radish Butter, then with cream cheese. Garnish with flowers made from olives or pimientos.

Spread toast with butter, then with cream cheese. Garnish with strips of pimiento or sprinkle with sieved pimiento.

Spread crackers with mayonnaise, cover with thin slices of cucumber and garnish with rosettes of snappy cheese spread and sprig of parsley. Spread bread fingers with cream cheese or with equal parts of Roquefort and cream cheese. Top with walnut meats.

Spread toast triangles with Egg Butter then with pickled beets pressed through ricer. Sprinkle with a few drops French dressing and garnish with sieved egg yolks.

Spread rounds of graham bread with Mustard Butter. Top with slice of tomato and sprinkle with salt. Or spread with Chive Butter and top tomato with slice of cucumber and a dash of paprika.

Make tomato jelly, adding minced cucumber and minced celery. Chill in ½-inch layer and cut into rounds. Serve on crackers.

Spread toast generously with thick mayonnaise. Dip into minced watercress and sprinkle with salt. Garnish with minced hard-cooked egg white.

Spread toast squares with mixture of ¼ cup each of peanut butter and raspberry jam and 2 tablespoons butter.

Spread toast with mixture of strawberry jam and nut meats.

MOSAIC SANDWICHES

16 slices white bread
16 slices brown bread
Any desired Canapé Spread or Butter

Slice bread ¼ inch thick. Cut into fancy shapes, hearts, diamonds, spades or clubs, and spread half of them with desired filling. With a smaller cutter cut out the center of remaining pieces in the same shape as the original. For example, if the original shape was a heart, cut a heart shape out of center. Insert white heart into brown bread and brown heart into white bread. Place each on corresponding shape spread with filling. Makes 8 sandwiches.

Ribbon, rolled and mosaic sandwiches, dress up the simplest evening snack

Heart and flower, horseshoe and diamond sandwiches are dainty and delicious

CHEESE SPREADS

Prepare the following spreads by combining the ingredients in the order listed, spread on various foundations and garnish. Will spread approximately 16 canapés.

¾ cup grated American cheese, 5 tablespoons deviled ham, ½ teaspoon Worcestershire sauce, 4 tablespoons cream.

1 cup grated cheese, 4 tablespoons chopped sweet pickle, enough mayonnaise to bind mixture.

CREAM CHEESE

3 ounces cream cheese, 1½ ounces Roquefort cheese, blend with ½ cup heavy cream, ⅛ teaspoon salt, fold in ½ cup whipped cream. 3 ounces cream cheese, ½ cup minced pimientos, 6 tablespoons mayonnaise, ½ cup minced nut meats, ⅛ teaspoon salt.

6 ounces cream cheese, 4 tablespoons butter, 1 teaspoon onion juice, ½ teaspoon sage, ½ teaspoon savory, 1 teaspoon celery salt, 2 tablespoons lemon juice.

3 ounces cream cheese, ½ cup minced stuffed olives, ¼ cup mayonnaise, 1 tablespoon prepared mustard, 1 teaspoon minced onion.

1 cup cream cheese, 5 tablespoons cream, ½ teaspoon salt, ¼ teaspoon paprika, 5 tablespoons sherry.

½ cup cream cheese, 1 minced orange, 1 teaspoon grated onion ⅛ teaspoon salt.

OTHER CHEESE

½ cup Camembert cheese, 8 slices cooked, drained and minced bacon.

½ cup cottage cheese, 6 tablespoons minced celery, 8 minced green olives, 5 tablespoons minced green onion, salt, pepper, paprika.

4 ounces Limburger cheese, ¼ cup butter, 2 tablespoons grated onion, ¼ teaspoon salt.

½ pound pimiento cheese, 2 tablespoons chopped sweet pickle, 4 slices broiled bacon, minced.

¼ pound Roquefort cheese, ¼ pound butter, 3 tablespoons brandy.

EGG SPREADS

4 hard-cooked egg yolks (sieved), 1 teaspoon prepared mustard, 3 drops Worcestershire sauce, ¼ teaspoon salt, ⅛ teaspoon pepper, 1 teaspoon catchup, 1 teaspoon grated onion.

4 hard-cooked eggs, minced; 4 tablespoons ground walnuts, almonds or pecans; 3 minced sweet cucumber pickles or ¼ cup India relish; 2 tablespoons mayonnaise.

4 hard-cooked eggs, mashed, enough catchup to bind mixture.

3 hard-cooked eggs, mashed; 6 sweet pickles, minced; 1 tablespoon peanut butter; prepared mustard; pickle juice to moisten.

4 hard-cooked eggs, mashed; chopped watercress; mayonnaise to moisten.

FISH SPREADS

ANCHOVIES

¾ cup mashed anchovies, 2 mashed hard-cooked egg yolks, 2 tablespoons Parmesan cheese, dash cayenne, cream to moisten.

CAVIAR

3 ounces caviar, ¾ cup salad dressing, 1 tablespoon minced onion, 1 tablespoon minced pimiento, 1 minced hard-cooked egg.

6 ounces caviar, 2 tablespoons grated onion, 2 tablespoons lemon juice.

8 hard-cooked eggs pressed through ricer, 4 tablespoons softened butter, 2 tablespoons caviar, salt, pepper. Spread on slices of boiled celery root.

CRAB MEAT

1⅓ cups flaked crab meat, 2 teaspoons minced green pepper, 2 teaspoons Worcestershire sauce, 2 teaspoons chili sauce. Pile on tomato slices brushed with French dressing. 1 cup crab meat, 1 teaspoon capers, enough mayonnaise to bind mixture.

¾ cup deviled crab meat, 2 mashed hard-cooked egg yolks, 2 tablespoons melted butter, 2 teaspoons lemon juice.

1 cup minced cooked crab meat, 2 tablespoons cream, 1 tablespoon grated horseradish.

FISH SPREADS—Cont.

1 cup minced lobster, 1 tablespoon lemon juice, ⅛ teaspoon pepper, ¼ teaspoon salt, 1 tablespoon mayonnaise, 1 tablespoon French dressing.

SALMON

1 cup flaked salmon, 4 tablespoons mayonnaise, 3 tablespoons chopped sweet pickle, 2 teaspoons salt, dash pepper. 1 cup flaked salmon, 2 teaspoons onion juice, ⅛ teaspoon pepper, ¼ teaspoon salt, 1 teaspoon minced chives, enough French dressing to bind mixture.

½ cup flaked salmon, ½ cup deviled ham, enough mayonnaise to bind mixture.

SARDINE

½ cup mashed sardines, ½ tablespoon lemon juice, 1½ tablespoons mayonnaise, 1 tablespoon minced pimiento, 3 tablespoons chopped olives. Garnish with sliced stuffed olives.

½ cup mashed sardines; 4 hard-cooked egg yolks, sieved; 1 tablespoon lemon juice; 2 tablespoons mayonnaise; 1 tablespoon French dressing.

1 cup mashed sardines, 3 tablespoons mayonnaise, 4 tablespoons chili sauce, 5 tablespoons chopped pickled beets.

TUNA

½ cup mashed tuna or salmon, 2 tablespoons mayonnaise, 1 tablespoon lemon juice, 2 tablespoons chopped stuffed olives, 1 teaspoon Worcestershire sauce.

1 cup flaked tuna, 2 tablespoons pickle relish, 2 teaspoons chopped parsley, ½ tablespoon lemon juice, enough mayonnaise to bind mixture.

½ cup flaked tuna, ½ cup minced cooked beets, ¼ cup French dressing.

MEAT SPREADS

1 cup liverwurst, 2 tablespoons mayonnaise, 1 tablespoon lemon juice, ¼ teaspoon pepper.

1 cup chopped broiled liver, 4 slices chopped broiled bacon, 1 tablespoon chopped onion, ½ teaspoon prepared mustard, 2 tablespoons catchup, ⅓ teaspoon salt, dash cayenne, 2 tablespoons mayonnaise.

CHICKEN

¾ cup minced cooked chicken, ⅓ cup crushed pineapple, 3 tablespoons mayonnaise.

1 cup finely chopped chicken and giblets, ½ cup chopped toasted almonds, 1 teaspoon grated onion, ½ teaspoon curry powder, ½ cup mayonnaise.

1 cup ground cooked chicken, ¼ cup cream, 3 tablespoons sweet pickle relish.

1 cup mashed cooked chicken livers, 2 tablespoons minced cooked bacon, 4 drops Tabasco sauce, 1 tablespoon lemon juice.

¾ cup cooked and mashed chicken livers, 2 tablespoons chicken fat, ⅓ onion (chopped and fried), salt, pepper, mustard or celery salt.

½ cup ground cooked chicken livers; ½ cup ground cooked shrimp; ¼ medium onion, minced; ½ green pepper, minced; enough chili sauce to bind mixture.

The canapé tray is in all its glory at a party

HAM SPREADS

1 cup minced boiled ham, ¼ teaspoon ground cloves, ¼ teaspoon mace, ¼ teaspoon salt, 4 tablespoons cream.

½ cup minced cooked ham, ½ cup chutney.

¾ cup ground cooked ham, ¼ cup minced walnut meats, 1 teaspoon prepared mustard, 3 tablespoons heavy cream, ¼ teaspoon salt, ⅛ teaspoon pepper.

1 cup ground boiled ham, ½ cup pepper relish.

¾ cup deviled ham, 1 chopped hard-cooked egg, 1 tablespoon mayonnaise, 1 tablespoon chili sauce.

1 cup ground ham, vinegar or pickle juice to moisten, 4 teaspoons peanut butter, salt, pepper, celery salt.

½ cup flaked salmon, ½ cup deviled ham, enough mayonnaise to bind mixture.

MISCELLANEOUS

½ cup ground cooked tongue, ¼ cup chopped cooked mushrooms, 1 tablespoon chopped dill pickle, 2 tablespoons Thousand Island dressing.

½ cup mashed cooked goose livers, 2 tablespoons goose fat, 3 chopped hard-cooked eggs, ⅛ teaspoon paprika, ½ teaspoon grated onion, salt, and pepper.

1 cup ground Bologna sausage, 2 teaspoons chopped onion, 2 tablespoons chopped celery, enough mayonnaise to bind mixture.

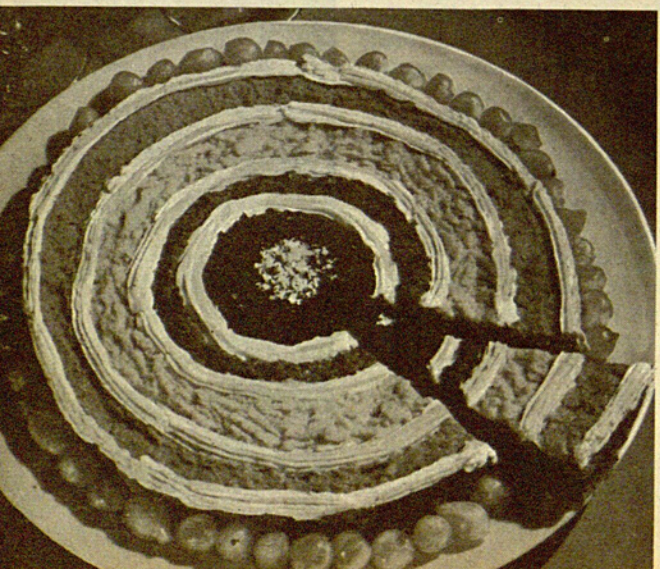
6 boiled frankfurters, ground; ½ teaspoon prepared mustard; 5 tablespoons mayonnaise.

¾ cup ground dried beef, ¼ cup grated cheese, ¼ cup minced celery, enough mayonnaise to bind mixture.

¼ pound finely chopped salted almonds, ¼ cup chopped stuffed olives, 2 tablespoons mayonnaise, 1 teaspoon French dressing.

½ cup minced ripe olives, ½ cup minced celery, mayonnaise to moisten.

½ cup chopped celery, 4 tablespoons chopped sweet pickle, 4 tablespoons chopped pimiento, 3 tablespoons mayonnaise.



PIE CANAPÉ

1 round loaf rye bread
1 cut clove garlic
⅓ cup softened butter
¼ cup mayonnaise
1½ ounces caviar
Minced parsley
Sieved egg yolk
6 ounces cream cheese
½ cup anchovy paste
⅔ cup Shrimp Spread
1 cup Salmon Spread

Cut a slice horizontally (½ inch thick) from the widest part of a round rye loaf. Trim off crust. Rub a bowl with a cut clove of garlic and mix butter and mayonnaise in it. Spread bread generously with the mixture. Mark the round slice in concentric circles using cutters and bowls of various sizes. Fill center ring with caviar, marking center point with chopped parsley or sieved egg yolk. Fill next ring with cream cheese (tinted if desired) pressed through a pastry tube. Fill the next rings with anchovy paste, then shrimp paste and the largest ring with salmon paste separated by cream cheese. Cut in wedges like pie, with a sharp knife, but do not separate. Serve cold within a few hours. Serves 12 to 16 depending on the size of the loaf.

Cheese spreads, minced ham with mayonnaise, minced stuffed olives and sieved yolks may be used for the various sections instead of fish pastes.

Garnish with pickled onions, stuffed olives, radish roses or vegetable curls. Sliced stuffed olives, small pickles or piccalilli may be used for one of the sections.

The pie canapé will add a new luster to your entertaining—try it and hear the cheers

HOT CRAB-MEAT CANAPÉS

½ cup salad dressing
½ teaspoon prepared mustard
1 teaspoon Worcestershire sauce
2 teaspoons grated horse-radish
1½ cups flaked crab meat
8 shallow croustades
½ cup grated Parmesan cheese

Mix salad dressing, mustard, Worcestershire sauce and horse-radish with crab meat. Heap crab-meat mixture into croustades, top with cheese and brown in moderate oven (350°F.). For 8.

CURRIED CRAB-MEAT CANAPÉS—Omit cheese. Fill croustades with crab meat as above and cover with Curry Sauce (Page 24), then buttered bread crumbs. Brown crumbs before serving.

HOT CELERY CANAPÉS

3 ounces cream cheese
¼ cup condensed celery soup
1 cup ground salami

Cream cheese and add celery soup. Then add ground salami and mix well. Spread mixture on toast or crackers and heat under broiler until browned. Makes 20 canapés.

TOASTED TOMATO HAM CANAPÉS

1 cup ground boiled ham
½ cup grated cheese
½ teaspoon horse-radish
½ teaspoon prepared mustard
½ cup condensed tomato soup
5 slices bread, toasted

Mix first 5 ingredients together. Toast bread, trim off crusts and cut each slice into 3 or 4 strips. Spread with mixture, then toast under broiler until browned. Makes 15 to 20 canapés.

MUSHROOM AND CRAB-MEAT CANAPÉS

½ pound crab meat
1 cup cooked mushrooms, sliced
4 tablespoons cream
½ teaspoon salt
6 drops Tabasco sauce
Few grains cayenne
18 toast diamonds
1 recipe Anchovy Butter
¼ cup grated Parmesan cheese
¼ cup buttered bread crumbs

Flake crab meat, add mushrooms, cream, salt, Tabasco sauce, and cayenne. Toss together lightly. Spread diamond-shaped pieces of toast with anchovy butter, cover with crab-meat mixture, sprinkle with cheese, then with crumbs. Bake in hot oven (425°F.) 10 minutes or until brown. Serves 8.

BROILED FILLED MUSHROOMS—Use 8 large mushrooms and ½ cup crab meat. Combine crab meat, 2 tablespoons cream and seasonings. Remove stems of mushrooms, wash and peel. Broil rounded-side up 5 minutes. Turn, fill each with crab-meat mixture, cover with cheese and crumbs. Broil again 5 minutes.

FINNAN HADDIE CANAPÉS

½ tablespoon finely chopped onion
2 tablespoons finely chopped mushroom caps
3 tablespoons butter
2 tablespoons flour
⅔ cup thin cream
2 tablespoons grated cheese
2 egg yolks
1 cup finnan haddie, soaked and flaked
Salt and cayenne
12 circles toast
Grated cheese
Buttered bread crumbs

Fry onion and mushrooms in butter for 5 minutes. Blend in flour. Add cream gradually and heat to boiling, stirring constantly. Remove from heat and stir in 2 tablespoons cheese, egg yolks, slightly beaten, finnan haddie, salt, and cayenne. Pile mixture on toast circles, sprinkle with cheese and buttered crumbs and brown in hot oven (400°F.). Serve hot for 12.

Few canapés are as luscious as this croustade filled with hot curried crab meat

HOT CANAPÉS

BROILED ROUND STEAK—Place broiled ground round steak patties on toast rounds, season with onion juice, salt, and pepper.

FLOWER CANAPÉS—Spread American or pimiento cheese on thin slices of Bologna (with casing on). Broil until sausage curls.

DOUBLE-DECKED CANAPÉS—Spread crackers with a mixture of deviled ham, a little lemon juice and Worcestershire sauce. Cover with another cracker and snappy cheese spread. Toast under broiler.

SARDINE AND CHEESE CANAPÉS—Mix equal portions of sardines and cream cheese, spread on thin slices of bread and roll. Toast under broiler before serving.

Rolled hot sandwiches will delight your family as well as your friends

BRAZIL-NUT CHEESE CANAPÉS—Mix grated American cheese, paprika, and onion juice. Spread on toast rounds. Place under broiler to melt cheese. Sprinkle with chopped Brazil nuts.

HOT SWISS CHEESE CANAPÉS—Cover toast rounds with a thin slice of onion, then with mayonnaise and a circle of Swiss cheese Melt cheese under broiler.

HOT TONGUE CANAPÉS—Combine 1 cup minced cooked tongue, 2 tablespoons cream, 1 egg yolk, ¼ teaspoon salt, 3 drops Tabasco sauce, few grains cayenne. Spread on hot toast squares and sprinkle with bread crumbs. Cut twice diagonally and brown in hot oven (400°F.) 4 to 5 minutes. Spread 8 slices toast for 32 canapés.

CANAPÉ TURNOVERS—Roll pastry ⅛ inch thick, cut into 2-inch squares, place 1 teaspoon of any of the following mixtures in center of each square, fold into a triangle and press edges together with a fork. Fry in hot deep fat (370°F.) 4 minutes. Serve hot, garnished with chopped parsley. One cup ground liver, 4 tablespoons minced bacon, 2 tablespoons minced parsley, ⅛ teaspoon pepper. One cup ground salami, ½ teaspoon grated horseradish. One cup ground chicken, ¼ teaspoon curry powder, ¼ teaspoon salt, 3 tablespoons minced parsley.

SMOKED SALMON CANAPÉS—Spread toast fingers with lemon butter. Place ¼-inch slice smoked salmon on toast. Cover with buttered crumbs and brown under broiler.

SAUSAGE CANAPÉS—Toast rounds of graham bread on 1 side, butter other side. Broil thin sausage patties on 1 side. Place on buttered side of toast rounds and brown under broiler. Garnish with parsley.

ROLLED CANAPÉS

TOASTED CHEESE ROLLED CANAPÉS—Spread thin slices of bread with butter then with snappy cheese spread. Roll and toast under broiler until browned.

BAKED BEAN CANAPÉS—Season ½ cup baked beans with 1 tablespoon chili sauce. Pile on thin slices of bread. Roll, fasten with toothpicks, wrap in slice of bacon and toast under broiler until bacon is crisp.

EGG CANAPÉS—Scramble eggs, season with salt, pepper and Worcestershire sauce, pile on thin slices of bread, roll, toast under broiler.

HOT FISH CANAPÉS—Spread bread with minced kippered herring, sprinkle with lemon juice, roll tightly, fasten with toothpicks, brush with melted butter and brown lightly under broiler.

CORNED BEEF CANAPÉS—Spread thin slices of bread with butter, then spread ½ cup ground corned beef, seasoned with horseradish and mixed with 4 tablespoons beaten egg. Roll, fasten with toothpicks and toast under broiler.

LIVER CANAPÉS—Force enough cooked liver through food chopper to make 1 cup. Mix with 3 tablespoons cream, ½ teaspoon grated onion, dash salt and pepper. Spread on thin slices of buttered bread, roll, fasten with toothpicks and bake in very hot oven (450°F.) 5 minutes.

COLD HORS D'OEUVRES

ASPIC APPETIZERS

METHOD—Prepare aspic gelatin, add 1 cup chopped vegetables when mixture begins to thicken. Pour into individual molds, or into layer ½ inch thick and chill. Unmold or cut layer into squares, circles or fancy shapes and serve on crisp crackers, or slices of vegetables such as tomatoes, large carrots, cucumbers, turnips or celery root.

SUGGESTIONS

1. ½ cup uncooked diced celery and ½ cup grated carrots.
2. ¼ cup diced celery, ¼ cup minced onion, ¼ cup diced cooked beets, ¼ cup minced sweet pickle.
3. ½ cup diced uncooked tomatoes, 1 tablespoon grated onion ½ cup grated carrot.
4. ⅛ teaspoon minced garlic, ¾ cup grated carrot, ¼ cup minced parsley.

JELLIED MELANGE

2 tablespoons unflavored gelatin
¼ cup cold water
4 cups hot chicken broth
2 tablespoons onion juice
1 cup chopped cooked chicken
½ cup chopped cooked ham
½ cup chopped celery
1 pimiento, minced
Mayonnaise, Parsley

Soften gelatin in cold water for 5 minutes and dissolve in hot broth. Add onion juice. Cool; when mixture begins to thicken, stir in chicken, ham, celery, and pimiento and pour into small molds. Chill. Serve on lettuce garnished with mayonnaise and parsley. Serves 8.

SHRIMP MÉLANGE—Omit ham, use tomato juice instead of chicken broth and chopped, cleaned shrimp instead of chicken.

BEEF MÉLANGE—Omit ham. Use beef broth and chopped beef instead of chicken broth and chopped chicken.

BOLOGNA SAUSAGE CUBES

2 slices Bologna sausage, ¾ inch thick
8 small pickled onions

Cut Bologna into ¾-inch cubes. Spear a Bologna cube, then an onion on an hors d'oeuvre pick. Place onion-up on a server.

Use cervelat, salami, or summer sausage instead of Bologna sausage.

Use cubes of pickled beets instead of onion or use 1 onion and 1 beet cube.

Use slices of small dill pickle instead of onions.

BANANA HORS D'OEUVRES

2 large bananas
1 cup lemon juice
3 ounces cream cheese
⅓ cup chopped nut meats

Peel bananas and cut crosswise into 1-inch pieces. Marinate in lemon juice for 1 hour. Drain, cover with cream cheese and roll in nut meats. Makes 8 hors d'oeuvres.

—Use pineapple, grapefruit or orange juice for the marinade.

CRAB MEAT IN ROLLS

8 finger rolls
1½ cups flaked crab meat
1½ cups diced celery
2 hard-cooked eggs, chopped
½ teaspoon salt
¼ teaspoon pepper
Dash Tabasco sauce
3 tablespoons lemon juice
½ cup salad dressing
Lettuce

Make a lengthwise cut in center of top of each roll, spread apart and remove soft part. Mix crab meat, celery, eggs, salt, pepper, Tabasco sauce, lemon juice, and salad dressing together and fill centers of rolls. Place rolls on crisp lettuce to serve.

A tray of filled nuts and vegetables is a treat

FILLED FRUITS AND VEGETABLES

FILLED BEETS—Marinate small cooked beets overnight in French dressing. Remove centers and fill with paste made of hard-cooked eggs, dry mustard, minced sweet pickles, salt, pepper, and mayonnaise.

Fill beets with mixture of cream cheese, chopped walnuts, French dressing, salt, and pepper.

FILLED CELERY—Mix 1 cup mashed avocado, 2 tablespoons grated horse-radish, ½ teaspoon Tabasco sauce. Fill celery stalks and chill.

CELERY TRUNKS—Fill matching stalks of celery with 1 of the fillings below, press together firmly. Chill. Stand upright to resemble tree trunks.

CUCUMBER CUPS—Scoop out centers of 2-inch lengths of cucumbers and fill with a mixture of 1 cup flaked tuna, ¼ cup minced sweet pickle, 1 tablespoon lemon juice, ½ teaspoon onion juice, salt, and pepper. Chill. Serve garnished with sections of ripe olives.

FILLED DILLS—Remove centers of dill pickles and fill with a mixture of snappy cheese spread and butter. Pack tightly and chill. Cut crosswise into ½-inch slices.

Fill pickles with liver sausage or deviled ham instead of cheese filling.

FILLED MUSHROOMS—Sauté mushrooms in butter. Cool. Fill caps with pâté de foie gras, chill. Place on crisp crackers to serve.

FILLED PRUNES—Fill cooked prunes with a mixture of cream cheese, pineapple juice, and chopped nut meats.

OTHER FILLINGS—Anchovy, shrimp, salmon, tuna, smoked whitefish or sardine paste.

Cream cheese and minced olives.

Cream cheese, chives and Worcestershire sauce.

Roquefort cheese and cream.

Roquefort cheese blended with mayonnaise.

Aged Cheddar cheese blended with cream.

Minced ham, mustard, mayonnaise, minced pickle.

Cottage cheese and chili sauce.

TOMATO SANDWICH HORS D'OEUVRES

8 tablespoons deviled ham
3 tablespoons mayonnaise
½ teaspoon minced onion
4 large tomatoes
Parsley

Combine the ham, mayonnaise, and onion. Wash, dry, core, and cut each tomato into four ¼-inch crosswise slices. Spread deviled ham mixture on half the tomato slices and top each with a second tomato slice to make sandwiches. Garnish with mayonnaise and a sprig of parsley and serve as a first course. Serves 8.

STUFFED CELERY RINGS

1 medium bunch celery
Tangy cheese spread or creamed aged Cheddar cheese

Cut top from celery, wash, and dry each stalk. Fill smallest stalk with cheese, then the next smallest stalk and press firmly into the first one. Continue filling and pressing stalks together until all the celery is formed into a bunch. Tie with string and chill. Slice crosswise into ½-inch slices and serve on lettuce or watercress with French dressing. Serves 8.

Use Roquefort cheese spread or pineapple cheese spread for tangy cheese spread.

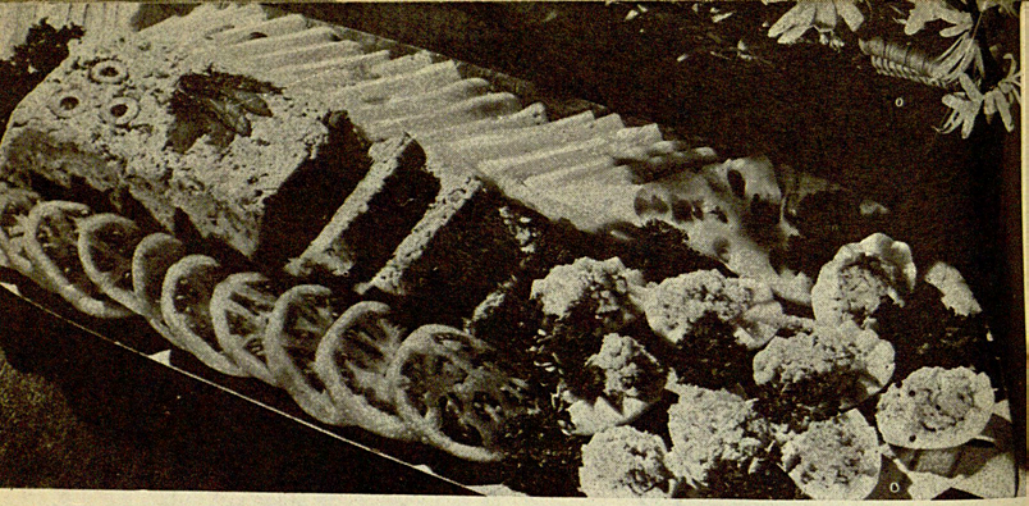
Fill with Shrimp, Anchovy or Ham Butter (page 6) instead of cheese.

PECAN AND CHEESE HORS D'OEUVRES

16 pecan or walnut halves
½ cup pineapple cheese spread

Make cheese balls of the spread and press a pecan half on 2 sides. Chill. Makes 8.

Any canapé butter makes delicious filling for celery



HARLEQUIN EGGS

1 cooked carrot
1 cooked beet
½ cup minced green beans
¼ cup mayonnaise
¼ teaspoon salt
⅛ teaspoon pepper
4 hard-cooked eggs
Paprika

Shred carrot and beet, mix with beans and blend with mayonnaise and seasoning. Cut eggs into halves lengthwise, remove yolks and fill with vegetable mixture. Sprinkle with sieved egg yolks. Dust with paprika. Makes 8 harlequin eggs.

STUFFED EASTER EGGS

8 hard-cooked eggs
1 cup flaked cooked crab meat
½ cup minced celery
½ cup chopped walnuts
2 tablespoons minced green pepper
1 teaspoon prepared mustard
¼ teaspoon salt
Mayonnaise
Watercress or chicory

Shell eggs and cut into halves lengthwise. Remove yolks and mash. Add remaining ingredients except watercress, mixing in enough mayonnaise to moisten. Stuff whites with mixture and arrange on bed of cress. Serves 8.

A tiny smörgåsbord—jellied loaf, cheese, sliced tomatoes and stuffed eggs

STUFFED HARD-COOKED EGGS

Cut hard-cooked eggs into halves lengthwise or crosswise. Remove yolk and fill whites with any of the following fillings:

Anchovies, minced parsley and white sauce
Caviar with lemon juice—Chicken livers, sautéed
Chopped celery mixed with mayonnaise or salad dressing
Chopped stuffed or ripe olives and cheese
Chopped onions and mushrooms browned in butter
Chopped nuts and cheese
Cottage cheese, chives, pimiento and Tabasco sauce
Crisp bacon, mashed egg yolk, parsley and mayonnaise
Egg yolk, finely chopped pickle and mayonnaise
Egg yolk, mayonnaise and Worcestershire sauce
Finely ground chicken or meat
Finely ground seasoned fish
Green and red peppers, cheese and egg yolk
Liver sausage — Minced ham — Pâté de foie gras—Sardine paste
Mashed vegetables as asparagus, peas, spinach and beets
Sieved egg yolk mixed with liver paste and salad dressing
Tartare sauce and egg yolks

To Serve:

Arrange at one end of cold meat and cheese platter.
Top serving of beet or potato salad with egg.
Refill whites, place halves together and mold individually in aspic gelatin.

EGG SHRIMP HORS D'OEUVRES

4 hard-cooked eggs
5 teaspoons French dressing
32 small cooked shrimp
⅓ cup chili sauce
Watercress

Chill, shell and cut eggs into halves. Remove yolks, mince and mix with dressing. (A cut clove of garlic added to the dressing at least ½ hour before using improves its flavor.) Refill whites with yolk mixture. Place a stuffed egg in the center of each plate. Surround each with 4 shrimp and garnish each shrimp with chili sauce. Arrange watercress between shrimp on each plate. Serves 8.

CORNUCOPIAS

Spread 2½-inch squares cut from thin slices fresh bread with softened butter, spread as desired and roll into cornucopias. Fasten with toothpicks. Chill. Remove toothpicks before serving.

CHEESE—Spread with snappy cheese spread, and place a watercress spray on top.

SALMON—Spread with any Salmon Spread.

LILY CANAPÉS—Spread with any Fish Spread. Partly fill cornucopias with minced egg white. Mix mashed yolks to a paste with butter, form into balls and place a ball on top of each cone. Use strips of green pepper for stems.

TOMATO—Place ¼ slice tomato in the top of each cornucopia.

HERRING ON PICKS

½ pint pickled herring
16 small pickled onions

Cut herring into 1-inch squares. Drain thoroughly. Spear an onion, then a square of herring and another onion on an hors d'oeuvre pick. Serve from an hors d'oeuvres holder. Serves 8.

HAM CORNUCOPIAS

3 ounces cream cheese
3 tablespoons horse-radish
8 (2½-inch) squares cold boiled ham

Mix cheese and horse-radish, spread ham slices with the mixture and roll into a cornucopia. Fasten with a toothpick and chill. Makes 8 servings.

Substitute boiled Canadian bacon or corned beef for the boiled ham. Substitute dried beef for ham and flavor cheese with ¾ teaspoon onion juice and 2 teaspoons Worcestershire sauce. Omit horse-radish.

Fill cornucopia with cottage cheese, seasoned with chives and a few drops Tabasco sauce.

ROLLED HORS D'OEUVRES

DRIED BEEF ROLLS—Spread (⅛ inch thick) slices of dried beef with a mixture of cream cheese and India relish. Roll and chill.

CAVIAR BLINTZES—Season caviar with onion and lemon juice. Place ½ teaspoon on small thin pancakes and roll. Serve with sour cream seasoned with Tabasco sauce and salt.

HAM AND ASPARAGUS ROLLS—Marinate asparagus tips in French dressing. Roll in thin slices of cooked ham. Chill. Slices of ham may be spread with mayonnaise.

HAM STICKS—Spread ham with prepared mustard. Wrap around bread sticks allowing 1 inch of of bread stick to be free as a handle.

LETTUCE ROLLS—Cut (1 x 3 inch) strips from lettuce leaves. Place ½ teaspoon of a mixture of cream cheese, horse-radish, few drops Tabasco sauce and a small amount mayonnaise, on the lettuce and roll. Chill.

SMOKED SALMON AND CELERY ROLLS—Spread very thinly sliced smoked salmon with cream cheese. Roll around crisp (2-inch) stalks of celery.

TONGUE AND CHEESE ROLLS—Combine cream cheese, catchup, chopped stuffed olives, and chopped pickles. Spread on thin slices cooked tongue and roll.

A simple tray of cold cuts is unusual when some of the meats are filled, rolled and stuck on picks

BALLS ON PICKS

Form these mixtures into balls. Chill. Serve on picks.

ANCHOVY BALLS—Mash 4 ounces anchovy paste with 2 hard-cooked eggs, add 5 drops Worcestershire sauce, few grains cayenne and ¼ cup minced parsley.

CELERY BALLS—1 cup minced celery, 3 ounces cream cheese, ¼ teaspoon salt, dash pepper, few grains cayenne. Roll in chopped parsley.

GREEN BALLS—½ cup grated Swiss cheese, ½ cup minced ham, ½ teaspoon prepared mustard, 1 egg yolk, ¼ teaspoon salt, dash pepper. Roll in minced chives or parsley.

BURNING BUSH—3 ounces cream cheese, ½ teaspoon minced onion. Roll in minced dried beef.

LIVER SAUSAGE BALLS—1 cup liver sausage, ¼ cup minced celery, 2 tablespoons minced green pepper. Rub bowl with garlic, mix ingredients, then roll balls in minced dill pickle.

CHEESE CARROTS

3 ounces cream cheese
⅓ cup grated carrot
¼ teaspoon salt
Dash cayenne
4 drops Worcestershire sauce
1 tablespoon chopped chives or onion
Parsley sprigs

Mix cream cheese and carrot, season with salt, cayenne, Worcestershire sauce and chives. Roll into miniature carrot shapes. Chill until firm. Stick a tiny sprig of parsley into each "carrot" to resemble tops. Makes 8 "carrots."

CHEESE SPEARS

8 (¾-inch) cubes American cheese
8 walnut halves
8 tiny sweet pickles

Spear a cheese cube, a walnut half, then a sweet pickle on an hors d'oeuvre pick. Serve on an hors d'oeuvres holder. Makes 8.

PINEAPPLE SPEARS—Spear a cube of fresh pineapple, then a cube of sharp Cheddar cheese and top with a cherry.

Use pecan or walnut halves instead of cheese.

HAM MOLD, NEW ORLEANS STYLE

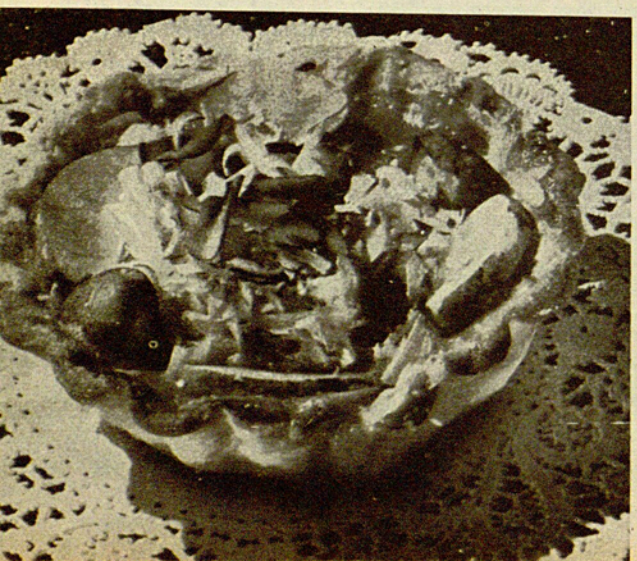
2 teaspoons unflavored gelatin
2 tablespoons cold water
3 ounces cream cheese
1 can condensed chicken gumbo soup
1 cup ground ham
4 to 5 tablespoons salad dressing

Soften gelatin in water. Heat cream cheese and ⅓ of the can of chicken gumbo soup until cheese and soup are blended. Add remaining soup and heat and dissolve softened gelatin in hot mixture. Cool and add ham and salad dressing. Pour into molds and chill until firm. Makes 6 to 8.

SAILBOATS

8 small dill pickles
8 slices salami
2 tablespoons cream cheese

Cut pickles into halves lengthwise and make a lengthwise slit in each pickle on cut side. Cut salami into shapes of sails and insert into the slit. Flute the edges of sail with cream cheese pressed through a pastry tube. Makes 8 hors d'oeuvres.



CHEESE CUSTARD SNACKS

1 recipe Snack Pastry (page 30)
1 egg
1 cup milk
¼ teaspoon salt
3 tablespoons minced green onions
3 tablespoons grated cheese

Line small muffin pans or tartlet pans with pastry. Beat egg slightly, add remaining ingredients and pour into pans. Bake in slow oven (300°F.) 30 minutes. Chill. Makes 8 small snacks.

Brazil nuts add the nicest party touch to this snappy cheese custard snack

LIVER SAUSAGE HORS D'OEUVRES

¾ cup liver sausage
1 teaspoon minced pickle
1 teaspoon lemon juice
1 teaspoon mayonnaise
Food coloring
1 cup very fine bread crumbs

Mix sausage, pickle, lemon juice and mayonnaise together. Color half the crumbs red and the other half orange. Roll part of the sausage mixture into the shape of strawberries and roll in the red crumbs, place a small piece of parsley in the top for the stem, shape remaining mixture into "kumquats" and roll in orange crumbs. Makes 8 "strawberries" and 8 small "kumquats."

1. Roll the mixture into "radish" and "tomato" shapes and cover with red crumbs.

2. Use cream cheese instead of liver sausage.

SALTED SOYBEANS

Soybeans
Salt
Hot deep fat

Use varieties which are good for cooked dried beans. Wash and soak beans overnight; drain and spread out in a single layer at room temperature to dry, or dry with a clean towel. Fry a few at a time in hot deep fat (350°F.) for 8 to 10 minutes. Drain on absorbent paper and salt while still warm.

CRISP ROLL CUPS

4 long crisp rolls
1 cup minced cooked chicken
6 tablespoons India relish
4 drops Worcestershire sauce
2 tablespoons salad dressing
½ teaspoon grated onion
¼ teaspoon salt
8 stuffed olives, sliced

Cut off ends 2 inches long from rolls. Remove soft center from ends and fill hollow with mixture of remaining ingredients. Slice a stuffed olive and place in overlapping slices on each cup or garnish with sieved egg yolks. Serve on hors d'oeuvres picks. Makes 8 cups.

Fill roll cups with any of fillings for Stuffed Eggs (page 16) instead of chicken filling.

COLD SHRIMP HORS D'OEUVRES

8 canned or fresh cleaned shrimp
8 rounds bread
¼ cup mayonnaise
8 drops Worcestershire sauce
Curry powder, Parsley

Place shrimp on round of bread cut the same size. Top each shrimp with mayonnaise, season with Worcestershire sauce and a dash of curry powder. Garnish with sprig of parsley. Makes 8 hors d'oeuvres.

SHRIMP BASKETS

8 large cooked shrimp
2 tablespoons mayonnaise
¼ teaspoon lemon juice
Dash pepper
1 tablespoon minced parsley
¼ teaspoon minced onion

Spear both ends of a shrimp on a toothpick, pressing the ends as closely together as possible without breaking shrimp. Combine remaining ingredients and fill "basket" (formed by shrimp on pick). Makes 8 servings.

A cheese and wafer tray may be your family's choice for the evening's snack

HOT HORS D'OEUVRES

BACON ROLLS

8 strips bacon
4 tablespoons peanut butter

Spread strips of uncooked bacon with peanut butter. Roll up tightly and fasten with toothpick. Broil until crisp and serve on hors d'oeuvres server. Makes 8 servings.

Broil each of the following until bacon is crisp:

Spread a slice of bacon with 1 teaspoon finely grated cheese and ¼ teaspoon chutney or India relish. Roll as above.

Roll ½-inch cube of aged Cheddar cheese in the bacon.

Roll large pickled onion in ½ slice of bacon.

Wrap rolled anchovies in bacon.

Wrap shrimp in bacon.

Cut stuffed olives into halves, put together with cheese spread, wrap in bacon.

Stuff large cooked prunes with American cheese.

Almost anything you like can be rolled in bacon, oven or pan-broiled and served on picks

GHERKINS IN DRIED BEEF ROLLS

8 sweet gherkins
8 slices dried beef
3 tablespoons butter

Wrap gherkins in dried beef, fasten with toothpicks. Brown in butter. Serve hot. Serves 8.

STUFFED FRANKFURTERS

8 frankfurters
1 cup bread crumbs
1 tablespoon minced onion
1 teaspoon melted butter
¼ teaspoon salt
Dash pepper
Boiling water to moisten
8 slices bacon

Partly split frankfurters lengthwise. Combine bread crumbs, onion, butter, salt, and pepper. Add boiling water to moisten. Fill mixture into opening of sausage, wrap bacon around each frankfurter, and broil until bacon is crisp. Serves 8.

Use strips of cheese, or wedges of dill or sweet pickle instead of bread crumb mixture.

COCKTAIL SAUSAGES IN BLANKETS

2 cups sifted flour
3 teaspoons baking powder
½ teaspoon salt
¼ cup shortening
¾ cup milk (about)
8 cooked cocktail sausages

Sift dry ingredients together 3 times. Cut in shortening with a pastry blender. Add milk, stirring until a soft dough is formed. Knead on floured board for 20 seconds or until dough forms a smooth ball. Roll ¼ inch thick and cut into small oblongs. Place sausages on oblongs of dough, fold over, moisten edges with water and press together to seal. Place on greased baking sheet and bake in hot oven (450°F.) until browned, about 15 minutes. Serve immediately. Makes 8 rolls.

SARDINES IN BLANKETS—Use small canned sardines in place of sausages.

ANCHOVIES IN BLANKETS—Use canned anchovy fillets in place of sausages.

CHICKEN LIVERS EN BROCHETTE

8 chicken livers
8 slices bacon
Salt
Pepper

Cut each liver into 4 pieces and each slice of bacon into 5 pieces. Season liver with salt and pepper. Alternate pieces of bacon and liver on skewers. Allow 4 pieces of liver and 5 pieces bacon to each skewer. Bake in hot oven (425°F.) until bacon is crisp and livers are cooked. Serve hot. Serves 8.

CHICKEN LIVER-ANCHOVY TOAST

5 cooked chicken livers
3 tablespoons anchovy paste
3 tablespoons butter
⅛ teaspoon pepper
1 teaspoon salt
4 egg yolks
8 slices hot toast
1⅓ cups cream or evaporated milk

Make a paste of livers and anchovy paste, add butter, pepper, ½ teaspoon salt and 1 egg yolk. Spread on toast and place under preheated broiler for 1 minute. Make a sauce by cooking remaining 3 egg yolks, salt and cream in a double boiler. Serves 8.

SCALLOPS EN BROCHETTE

1 quart scallops
4 tablespoons butter
8 slices bacon
Salt and pepper
Lemon juice

Wash scallops; drain. Melt butter, add scallops and cook over low heat for 5 minutes. Cool. Cut bacon into 1½-inch pieces and spear scallops and bacon alternately on skewers. Sprinkle lightly with salt and pepper. Place under preheated broiler and broil for 15 minutes or until bacon is crisp and scallops brown. Turn during the broiling period Serve with lemon juice. Serves 8. Use thick slices of salami or smoked tongue instead of bacon.

Try dressing up the brochette platter with broiled pineapple, apricots or oranges

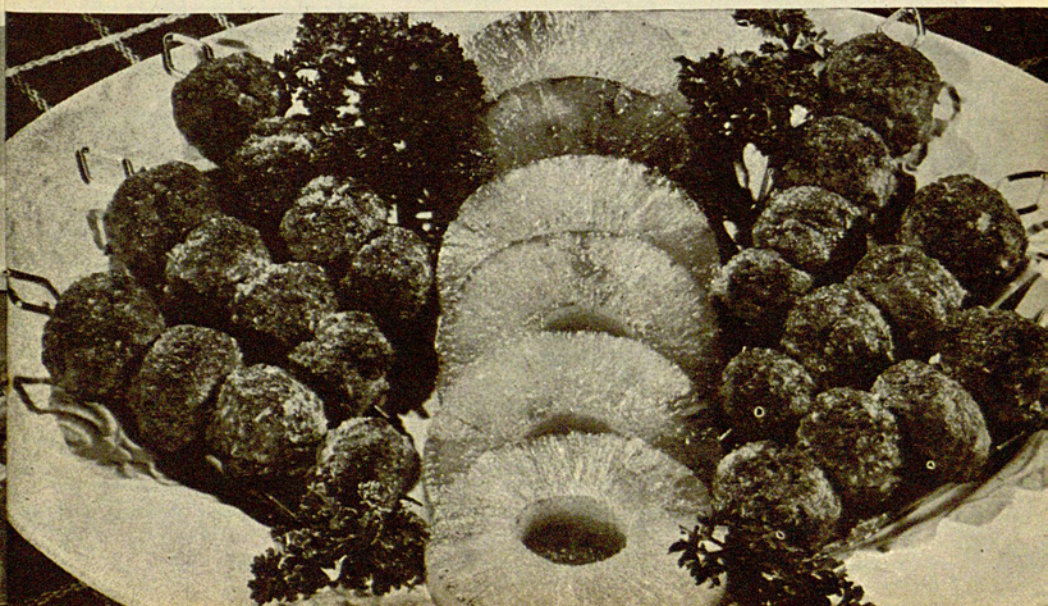
HAMBURGER PINWHEELS

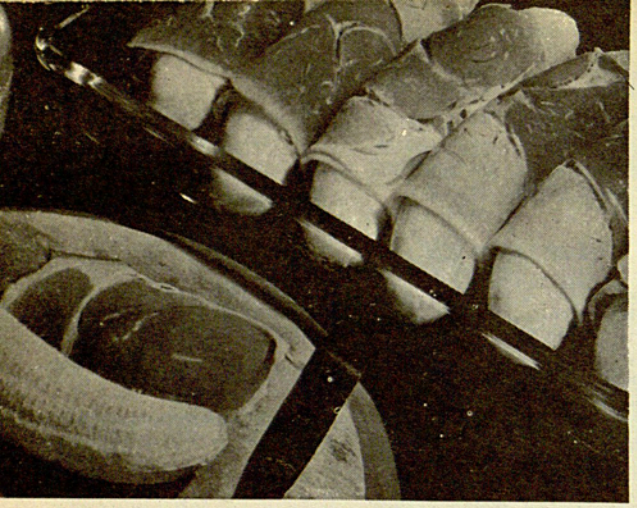
1 small onion, minced
2 tablespoons fat
1 pound ground beef
¼ pound pork sausage
1 teaspoon salt
⅛ teaspoon pepper
¼ teaspoon Worcestershire sauce
1 recipe baking powder biscuits

Cook onion in fat until tender but not brown. Add meat and cook until browned. Season with salt, pepper, and Worcestershire sauce. Roll out biscuit dough into a rectangle ¼ inch thick. Spread meat on dough and roll like a jelly roll. Cut into slices about 1½ inches thick. Place cut side up, on greased baking sheet and bake in hot oven (400°F.) about 15 minutes. Serves 8.

HAM ROLLS—Use chopped ham and hard-cooked eggs with sweet pickle and mayonnaise instead of beef mixture. Bake as above.

CORNED BEEF ROLLS—Blend a 12-ounce can corned beef with ¾ cup evaporated milk. Use instead of beef mixture.





Instead of ham use cooked smoked tongue, corned or peppered beef if you like

HAM BANANA ROLL

6 thin slices boiled ham
Prepared mustard
6 firm bananas
Cheese sauce

Spread slices of ham with mustard. Wrap a banana in each ham slice and place in shallow baking dish. Pour cheese sauce over bananas and bake in moderate oven (350°F.) 30 minutes.

ROLLS-IN-LOAF

Trim sides and top crusts from a loaf of unsliced white bread. Cut lengthwise down through the center of loaf, just to the lower crust, but not through it. Then make crosswise cuts to the lower crust, spacing cuts so that the "rolls" will be even in size. Brush with melted butter and toast in moderate oven (375°F.) until the edges of loaf are golden brown. Serve hot. Excellent with salads for luncheon, with jam and coffee for breakfast, or with marmalade for afternoon tea.

GARLIC BREAD—Cut loaf into ¼-inch slices instead of into rolls. Press slices together and tie loosely with string. Cream ¼ pound butter with 1 clove garlic, grated. Spread liberally over top of bread (about ¼ inch thick). Place in loaf pan and toast.

CROUSTADES — Cut slices of bread 1 to 2 inches thick. Trim off crust and cut each slice into 4 cubes. Insert the point of a sharp knife ½ inch from edge of sides and cut out the center to within ½ inch of the bottom. Brush with melted butter. Toast in oven or broiler.

BANANA SCALLOPS

1 egg
1½ teaspoons salt
6 firm bananas
¾ cup fine cereal crumbs, bread or cracker crumbs

Beat egg slightly and add salt. Slice peeled bananas crosswise into 1-inch thick pieces. Dip into egg, roll in crumbs, and fry in hot deep fat (375°F.) 1½ to 2 minutes or until brown and tender. Drain and serve immediately. Serves 6.

Bananas may be prepared for frying several hours in advance.

SAUSAGES BAKED IN BANANAS

8 bananas, unpeeled
8 to 16 link sausages

Slit each banana lengthwise from tip to tip to form a pocket, being careful not to cut through the skin on the under side. Place 1 or 2 link sausages in the opening of each banana. Arrange bananas in baking dish, slit side up and bake in moderate oven (375°F.) about 15 to 20 minutes. Serves 8. To brown sausages, place under broiler 2 or 3 minutes after baking, or fry until light brown before inserting into bananas for baking.

ROQUEFORT PUFFS

1 egg white
2 ounces Roquefort cheese spread
8 crackers or 8 (2-inch) bread rounds
Paprika

Beat egg white until stiff; cream cheese, fold in beaten egg white, and heap on crackers. Bake in slow oven (300°F.) 15 minutes or until brown. Garnish with paprika. Makes 8 puffs.

MIDNIGHT SNACK

½ pound Cheddar cheese
4 slices bacon
8 slices toast

Force cheese and bacon through food chopper and mix together. Spread on slices of hot toast. Place on broiler rack under low heat until brown. Serve at once. Serves 8.

SWEDISH EGGS

8 hard-cooked eggs
1 egg white, slightly beaten
1 pound sausage meat
Sieved dried bread crumbs

Shell eggs. Brush with slightly beaten egg white. Cover with sausage meat. Dip in egg white. Roll in bread crumbs. Fry in hot deep fat (370°F.) until brown. Cut into halves lengthwise. Serve hot. Serves 8.

CHEESE SOUFFLÉ

3 tablespoons butter
5 tablespoons flour
1⅓ cups hot milk
1 teaspoon salt
Dash pepper
⅓ cup grated cheese
4 eggs, separated

Blend butter and flour, add hot milk, salt, pepper, and grated cheese. Cook slowly, stirring constantly until cheese is melted and sauce thickens. Cool, add well-beaten egg yolks, fold in stiffly beaten egg whites, and pour into greased baking dish. Place in pan of hot water and bake in moderate oven (350°F.) 50 to 60 minutes or until firm to the touch. Serve at once. Makes 8 portions.

FISH SOUFFLÉ—Omit cheese and add 1½ cups flaked cooked fish.

MEAT SOUFFLÉ—Omit cheese and add 1 cup ground ham, corned beef or roast lamb to eggs before cooking. Season with horseradish, mustard or Worcestershire sauce. Garnish with parsley.

The chafing dish will be your "steady" for serving any hot entrée at any time

NEUFCHÂTEL FONDUE

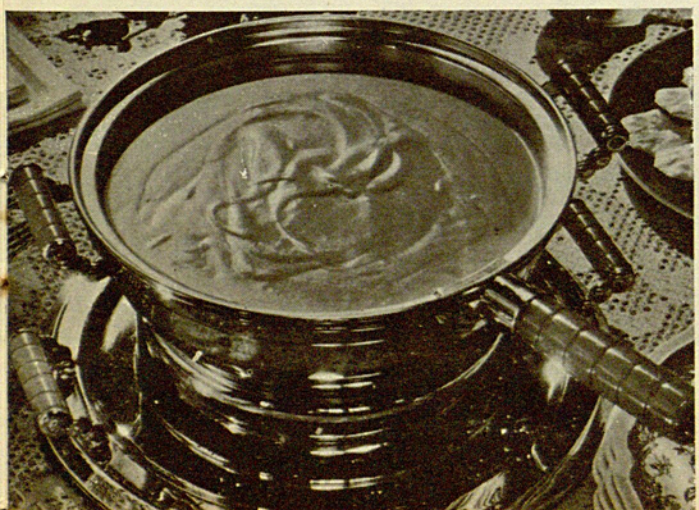
2 pounds Swiss cheese, shredded
2 tablespoons flour
2 cups dry white wine
Clove garlic, cut
½ teaspoon salt
¼ teaspoon pepper
½ teaspoon nutmeg
¾ cup kirsch

Mix cheese and flour. Heat dry white wine to simmering in cooking dish that has been rubbed with garlic. Add cheese and stir with a fork until cheese is melted. Add salt, pepper, and nutmeg. Heat to boiling, add kirsch, and serve at once on toast for 8.

NUT VEGETABLE LOAF

1 cup cooked tomatoes
1 cup cooked peas
1 cup diced cooked carrots
½ cup chopped nut meats
1 teaspoon salt
3 tablespoons minced onion
1 cup soft bread crumbs
½ cup milk
2 eggs, beaten
1 tablespoon melted butter
⅛ teaspoon pepper

Combine all ingredients and turn into greased loaf pan. Bake at 350°F. 60 minutes. Serves 8.



WELSH RAREBIT

2 pounds American cheese, diced
1 tablespoon butter
½ teaspoon salt
½ teaspoon paprika
1 teaspoon dry mustard
Few grains cayenne
1 cup beer
Toast, bread croustades, or crackers

Melt cheese and butter in double boiler, add seasonings, then beer, stirring constantly until smooth. Serve on toast, bread croustades, or crackers. Serves 8.

DRIED BEEF RAREBIT—Add ½ pound shredded dried beef.

SARDINE RAREBIT—Arrange cleaned sardines on toast and pour rarebit over them.

OYSTER, SHRIMP, LOBSTER, CRAB MEAT, OR TUNA RAREBIT—Omit 1 pound cheese, add 1 cup fish, ¼ cup chopped green pepper, and 1 tablespoon chopped onion to the rarebit and cook until thoroughly heated.

FINNAN HADDIE RAREBIT—Use 1 cup milk instead of beer, 1 cup grated cheese, and 1 cup flaked, cooked finnan haddie instead of 2 pounds cheese.

MILK RAREBIT—Use 1 cup milk instead of beer.

CHEESE AND TOMATO RAREBIT—Omit paprika, mustard, and beer. Use 1 pound cheese, 1 cup bread crumbs, and 2 cups strained tomatoes.

FLUFFY EGG RAREBIT—Cook 1 minced small onion and 1 minced green pepper in 2 tablespoons butter. Add 2 cups canned tomatoes and 1 cup grated cheese and heat until cheese melts. Add slowly to 2 well-beaten eggs. Cook in double boiler until thickened. Season with salt and cayenne.

LIVER PATTIES

1½ pounds liver
Boiling water
⅓ cup bread crumbs
4 tablespoons bacon fat
⅓ cup tomato purée
1 egg, well beaten
1¼ teaspoons salt
¼ teaspoon pepper
1 teaspoon onion juice
8 slices bacon

Cover liver with boiling water and let stand for 2 minutes, dry, and force through meat grinder. Combine liver with remaining ingredients, except bacon, mix well and shape into patties about 1 inch thick and 2½ inches in diameter. Wrap a slice of bacon around each patty, fasten with toothpick, place in oiled pan, and bake in slow oven (300°F.) 1 hour. Serves 8.

Wrap patties in slices of Canadian bacon, corned beef or in thin slices salt pork.

Omit tomato purée. Pour 2 cups tomato juice over all. Bake at 350°F.

Baked liver patties can be a party especially served with the Spring's fresh greens

CHICKEN SNACKS

CHICKEN SHORTCAKE—Combine cooked chicken with medium white sauce, season highly, and serve over 3-inch rounds of baking powder biscuits.

CHICKEN À LA KING—Flavor rich white sauce with chopped pimientos, chopped cooked green pepper, cooked mushrooms and egg yolks. Cook until thickened. Serve in patty shells, bread croustades or on toast. Cooked rabbit may be used in the same way.

CHICKEN CURRY—Make a medium white sauce with chicken stock, add curry powder, paprika, and sherry wine if desired. Serve in patty shells with ground almonds sprinkled over top.

SAUTÉED CHICKEN LIVERS—Season and dredge chicken livers lightly with flour. Fry a little onion in butter, add livers and brown. Add small amount of stock, heat to boiling and serve.

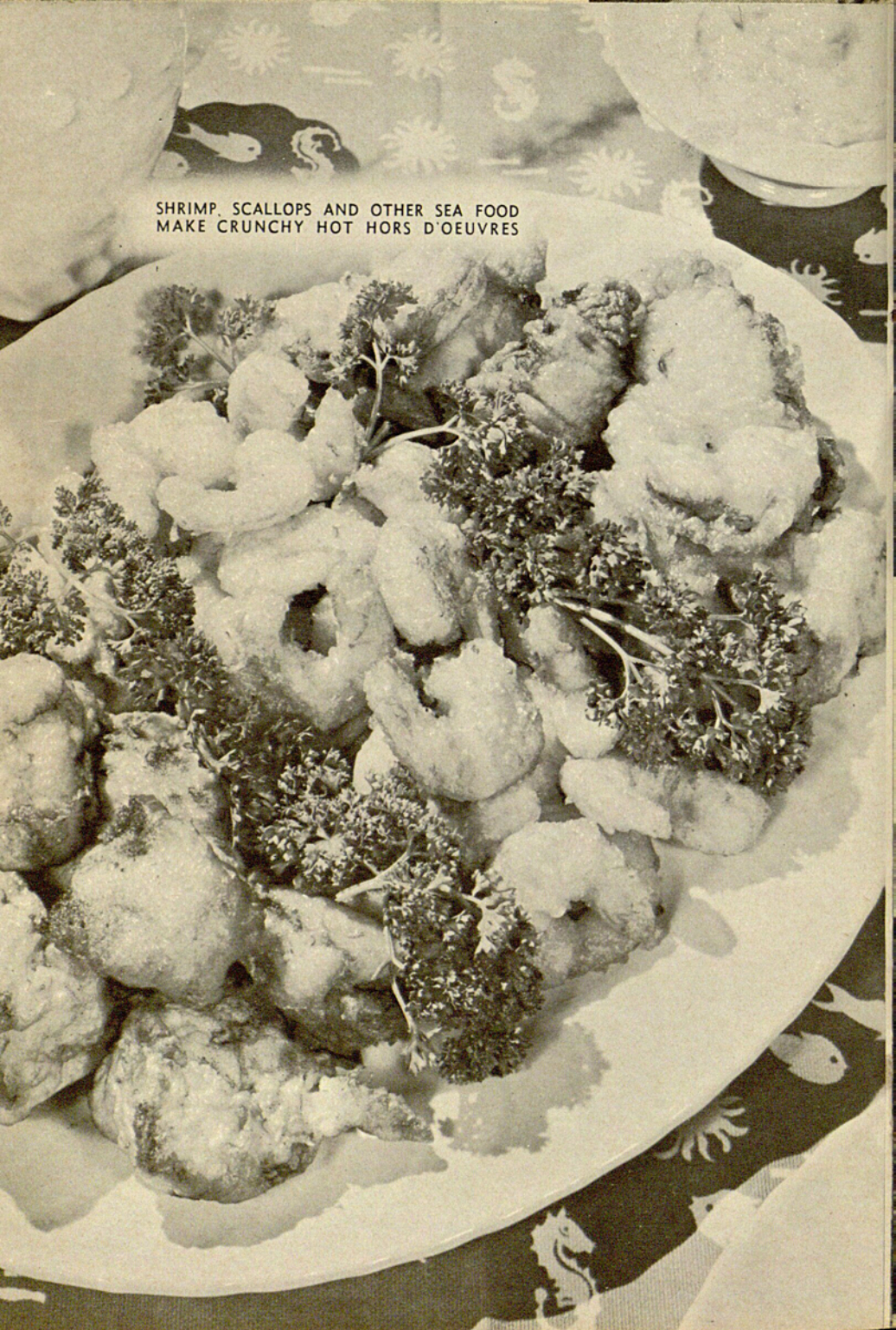
CHICKEN PATTIES—Combine 2 cups seasoned, ground chicken with 1 egg. Brown in butter.

CURRY SAUCE

1 cup medium white sauce
1 teaspoon minced onion
1 teaspoon lemon juice
1 teaspoon curry powder

Combine all ingredients and heat to boiling.

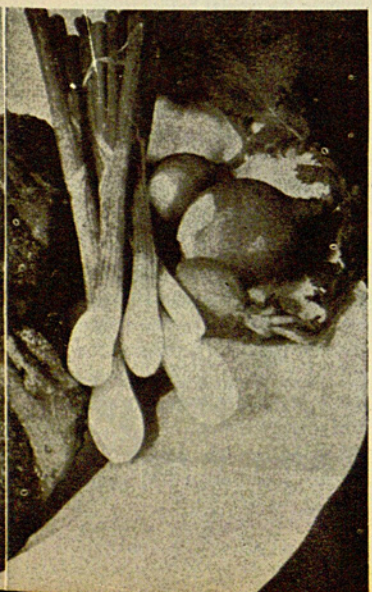
TOMATO ASPIC RINGS
FOR INDIVIDUAL SALADS



SHRIMP, SCALLOPS AND OTHER SEA FOOD
MAKE CRUNCHY HOT HORS D'OEUVRES

BROILED MUSHROOMS

1½ pounds mushrooms
Salt
Pepper
4 tablespoons butter
8 slices toast



Clean mushrooms by wiping or washing. Skin, if desired. Separate stems from caps. Place stems and caps, gill side down, under the broiler for 2 or 3 minutes, turn, sprinkle with salt and pepper, and dot each cap with butter. Broil 2 or 3 minutes longer or until tender. Serve with their own juice on buttered toast. Serves 8.

PAN-BROILED MUSHROOMS—Cook slowly in butter in a skillet for 5 to 8 minutes. Season as above.

MUSHROOM SAUCE

2 tablespoons butter
½ pound mushrooms, sliced
2 tablespoons flour
1 cup chicken broth
¼ teaspoon salt
⅛ teaspoon pepper

Melt butter, add mushrooms and cook about 5 minutes. Blend in flour. Add chicken broth gradually, cook until thickened, stirring constantly, add seasonings and serve hot. Makes 1¾ cups.

Use rich milk or thin cream instead of chicken broth.

Your friends will certainly enjoy chicken shortcake when served individually

STUFFED PIMIENTOS

1½ cups cooked peas
1 cup cottage cheese
½ teaspoon grated onion
Salt and pepper
8 pimientos
Buttered bread crumbs

Mix peas, cheese, and onion, season with salt and pepper. Stuff pimientos and cover with crumbs. Bake in moderate oven (350°F.) 20 minutes. Serves 8.

PIMIENTOS WITH EGG—Omit peas, cheese, and onion. Break an egg into each pimiento, season, and bake as above. Sprinkle with grated cheese.

PIMIENTOS WITH CORN—Omit peas and cheese. Mix 1½ cups cooked corn, ¼ cup chopped dill pickle and 1 cup thick white sauce.

PIMIENTOS WITH RICE AND BACON—Use 2 cups cooked rice and ½ cup chopped cooked bacon instead of peas and cheese.

LOBSTER À LA NEWBURG

1½ pounds cooked lobster
3 tablespoons butter
1½ cups Madeira or sherry wine
1½ cups cream
3 egg yolks, beaten
¼ teaspoon salt
Dash cayenne

Cut lobster meat into pieces and heat slowly in butter about 5 minutes or until outside membrane acquires a full red color. Add wine and simmer slowly for a few minutes, until the wine is almost all reduced. Beat cream into egg yolks, add to lobster and season to taste. Cook until thickened, stirring constantly. Serve as soon as thickened in warm timbales or on toast. Serves 8.

OYSTERS ROCKEFELLER

4 dozen oysters in half shell
Sauce:
8 slices bacon
2 cups cooked spinach
8 teaspoons minced parsley
6 celery hearts
2 green onion tops
1 teaspoon salt
¼ teaspoon pepper
¼ teaspoon paprika
½ cup butter, melted
6 tablespoons lemon juice
4 tablespoons cracker crumbs

Place about 1 inch of coarse salt in pans, heat and arrange oysters in the half shell over the salt. Broil under moderate heat until edges start to curl. Meanwhile prepare the hot sauce: Chop first 5 ingredients very fine. Add remaining ingredients and heat to boiling. Pour hot sauce over each oyster, return pan to oven to brown the sauce slightly and serve at once, serving each guest a panful of oysters. The salt is used to keep the oysters hot and to hold them upright. Serves 8.

OYSTER KEBOBS

3 cups fine bread crumbs
2 cups chopped celery
Salt and pepper
40 large oysters
3 eggs, slightly beaten
3 tablespoons melted butter

Mix crumbs, celery, salt, and pepper. Drain oysters and dip in egg and then roll in crumb mixture until well coated. Place on skewers, allowing 5 oysters to each skewer. Arrange skewers across the top of a pan. Pour a drop of butter on each oyster, place in a hot broiler, about 4 inches from heat and brown quickly. Turn, add remaining butter and brown. Serve at once on toast. Serves 8.

SHRIMP ROLLS

1½ cups medium white sauce (made with thin cream)
2 cups cooked shrimp
8 rye rolls

Combine white sauce with shrimp. Heat rye rolls, cut open, scoop out some of the center and fill with the creamed shrimp. Serve hot. Serves 8.

SHRIMP WIGGLE

2 tablespoons butter
2 tablespoons flour
3 cups milk
1 teaspoon salt
½ teaspoon paprika
Dash Tabasco sauce
2 cups chopped shrimp
2 cups cooked peas
1 tablespoon sherry wine
Patty shells

Melt butter, blend in flour, add milk. Heat to boiling, stirring constantly, and cook for 5 minutes. Add salt, paprika, Tabasco sauce, and shrimp and when mixture is heated again to boiling, add peas. Just before serving add sherry wine and serve in patty shells or on toast. Serves 8.

PUFFY OMELET

8 eggs, separated
½ cup hot water
1 teaspoon salt
Dash pepper
2 tablespoons butter or other fat

Beat yolks until thick and lemon colored, beat in the hot water, salt and pepper. Beat egg whites until stiff and fold into yolks. Melt butter in an omelet pan, grease bottom and sides of pan. Turn egg mixture into pan and cook over slow heat until it is puffy and a light brown underneath, then place in a moderate oven (350°F.) for 10 to 15 minutes or until top is dry. Touch top of omelet lightly with finger and if egg does not stick to finger the omelet is done. Do not overcook it or it will shrink and be tough. Loosen the edges of omelet, cut through the center, slip a spatula or flexible knife under side next to handle of pan, fold ½ over the other and press slightly to make it stay in place, slip onto a hot plate and serve at once. Makes 8 portions.

Add one of the following ingredients to the omelet before cooking or spread on top just before the omelet is folded.

ANCHOVY OMELET—Omit salt and add 1 teaspoon each of anchovy paste and minced parsley before cooking.

CHEESE—Sprinkle ⅓ cup grated or ground cheese over the center of the omelet while it is cooking.

HAM AND BACON OMELET—Cook ½ pound chopped bacon until crisp. Cook ½ pound chipped ham and 8 slices onions in the bacon fat. Add cooked bacon and puffy omelet mixture and cook as above.

JELLY—Spread ⅓ cup any jelly or jam over omelet just before folding.

ASPIC ENTREES

1 tablespoon unflavored gelatin
¼ cup cold water
1½ cups hot seasoned stock

Soften gelatin in cold water. Dissolve in hot stock. Add any of following mixtures when gelatin begins to thicken. Pour into desired mold and chill until firm. Unmold and garnish with vegetable curls or cups, radish roses, endive or parsley.

JELLIED BOUILLON WITH FRANKFURTERS—Use beef stock; place frankfurters upright; hard-cooked eggs, sliced; diced celery.

SLICED VEAL IN ASPIC—Use veal stock, highly seasoned; ½ cup cooked peas; 1 hard-cooked egg; slices of veal.

HAM AND CIDER JELLY LOAF—Use cider instead of stock, add ½ cup raisins, 4 whole cloves, 2 tablespoons brown sugar, 1 cup cubed ham.

LUNCHEON RING—Use beef stock, 1½ cups chopped corned beef, ¼ cup sliced stuffed olives, 1 tablespoon each chopped green pepper and onion. Pour into ring mold and chill.

TONGUE MOUSSE—Use beef stock and 1½ tablespoons unflavored gelatin; 1 cup mayonnaise; 1 teaspoon dry mustard; ½ teaspoon salt; 2 tablespoons each minced onion, green pepper, and parsley; 2 cups ground tongue.

JELLIED CALF'S LIVER—Use liquid from cooking liver; add 1 onion, minced; 3 sprigs parsley; 2 tablespoons vinegar.

JELLIED TUNA—Omit stock. Use ½ cup water. Combine with 2 cups flaked tuna, 1 cup mayonnaise and ¼ cup minced sweet pickles.

TOMATO HAM SALAD LOAF

2 tablespoons unflavored gelatin
½ cup cold water
3 cups tomato juice
1 tablespoon grated onion
½ teaspoon salt
⅛ teaspoon pepper
1 teaspoon sugar
1 cup ground cooked ham
1 teaspoon prepared mustard
6 tablespoons mayonnaise
9 ounces cream cheese
3 tablespoons cream

Soften gelatin in cold water for 5 minutes. Combine tomato juice, onion, salt, pepper, and sugar, heat to boiling, and simmer for 5 minutes. Add gelatin and stir until dissolved. Cool. Combine ham, mustard, and mayonnaise. Thin cream cheese with cream. Pour ⅓ of tomato mixture into loaf pan (8½ x 5 x 3 inches). Chill until firm. Spread ham mixture on top and cover with half of remaining tomato mixture. Chill until firm. Spread with cream cheese and cover with last of tomato mixture. Chill until firm. Unmold on a platter, garnish with greens.

TOMATO ASPIC—Combine gelatin, water, tomato juice, onion, salt, pepper and sugar as described above. Cool, pour into a ring mold and chill. Unmold and serve.

PATE DE FOIE GRAS IN ASPIC

1 tablespoon unflavored gelatin
¼ cup cold water
2 bouillon cubes
1½ cups hot water
2 ounces pâté de foie gras
8 small rounds from breast of chicken
Watercress
French dressing

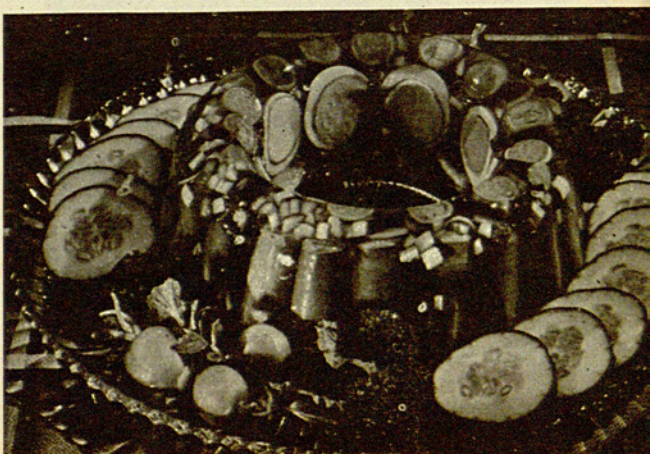
Soften gelatin in cold water for 5 minutes. Dissolve bouillon cubes and gelatin in hot water. Pour into small molds and chill until firm. With a hot spoon remove center of molds. Fill centers with pâté de foie gras and chill. Unmold onto rounds of chicken, garnish with watercress and serve with French dressing. Serves 8.

Use aspic gelatin instead of bouillon cubes, gelatin and cold water. Or dissolve aspic gelatin in 1½ cups hot tomato juice and proceed as above.

Fill centers with a fish paste or Filling for Stuffed Eggs.

LIVER SAUSAGE IN ASPIC—Use veal stock. Blend 2 cups mashed liver sausage with aspic while still warm. Garnish with sliced hard-cooked eggs and ripe olives.

Frankfurters take on new glamour in this gleaming aspic



Whole hard-cooked eggs in this jellied tuna loaf add a gay and decorative note

CRANBERRY CHICKEN MOLD

Red Layer—Jellied Cranberry

1 package lemon gelatin
1 cup hot water
1½ cups cranberry orange relish
1 tablespoon lemon juice

(To make cranberry orange relish: Grind 4 cups cranberries. Pare an orange, remove seeds and white membrane. Then grind pulp and orange rind. Mix with cranberries and add 2 cups sugar.)

Dissolve gelatin in hot water. Then add cranberry orange relish and lemon juice. Pour into mold and chill until firm, then cover with Chicken Mousse.

White Layer—Chicken Mousse

2 teaspoons unflavored gelatin
2 tablespoons cold water
1 can condensed chicken soup
1 cup diced chicken
1 egg, separated
1 tablespoon lemon juice
Salt and pepper
¼ cup heavy cream, whipped

Soften gelatin in cold water. Strain chicken soup and heat slowly. Force rice, chicken, and celery from the soup and the chicken through food chopper, using fine blade. Beat egg yolk and add hot soup. Then cook slowly until slightly thickened. Pour hot mixture over gelatin and stir until dissolved. Cool and when it begins to thicken, fold in ground chicken and rice, lemon juice, seasonings, beaten egg white and whipped cream. Pour mixture on the firm cranberry layer and chill until firm. Turn out on lettuce, chicory or watercress. Serves 8.

VEAL ROLL

4 to 5 pounds breast of veal, boned
½ pound sausage
3 hard-cooked eggs
1 teaspoon salt
3 peppercorns

Roll up breast of veal with sausage and eggs on the inside. Tie securely in a cloth, cover with boiling water, add salt and peppercorns. Simmer for 3 hours. Remove from liquid. Cool, then chill overnight under heavy weights. Slice thin. Serves 8.

FISH BALLS

1½ cups boned cooked fish
1 cup soft bread crumbs
2 tablespoons minced onion
¼ cup grated carrot
½ teaspoon sugar
1 egg, beaten
¼ teaspoon pepper
½ teaspoon salt
½ cup bread crumbs
1½ quarts fish stock
2 tablespoons flour
¼ cup minced parsley

Mix first 9 ingredients and roll into balls. Heat fish stock to boiling, drop in fish balls and cook for 45 minutes. Remove balls from stock and thicken stock with flour mixed with a little cold water. Add parsley and pour over fish balls. Chill well. Serves 8.

SWEET-SOUR SNACKS

1 cup stock
¼ cup vinegar
¼ cup brown sugar
Salt
Pepper
½ teaspoon minced onion

Cook all ingredients together until smooth and slightly thickened. Pour sauce over cooked fish or meat and added seasonings (below). Marinate at least 3 hours. Drain and serve.

1. 2 pounds boned pike, pickerel or trout, 6 slices lemon, ¼ cup raisins.
2. 2 pounds beef tongue, 2 bay leaves, 4 peppercorns, 4 gingersnaps.
3. 1 set calf's brains, ½ green pepper, 2 bay leaves, 3 sprigs parsley.
4. 8 small trout, use wine vinegar and 1 tablespoon mixed spices. Omit sugar and onion in sauce.

DUCHESSES

½ cup butter
⅛ teaspoon salt
1 cup boiling water
1 cup sifted flour
3 eggs, unbeaten

Add butter and salt to boiling water and stir over medium heat until mixture boils. Reduce heat, add flour all at once and beat vigorously until mixture leaves the sides of pan. Remove from heat and add 1 egg at a time, beating thoroughly after each addition. Shape puffs very small, using about 1 teaspoon paste for each one. Bake in very hot oven (450°F.) for about 8 minutes or until points begin to brown, then reduce heat to moderate (350°F.) and continue baking 10 to 12 minutes longer. When cold cut a small slit carefully on 1 side, open and fill with a savory mixture, using the fine tube of a pastry bag. Makes 4 dozen small duchesses.

FILLINGS—

Shrimp Butter
Anchovy Butter
Herring Butter
Bloater Butter
Crawfish Butter
Lobster Butter
Smoked Salmon Butter
Smoked Whitefish Butter

GENERAL METHOD—

1 cup minced cooked fish
1 cup butter
¼ teaspoon salt
Dash paprika
1 tablespoon lemon juice

Force boned fish through food chopper, using fine blade. Cream butter and add fish and remaining ingredients. Use as directed above or as butter for canapés. Instead of using pastry tube, cut tops from duchesses, fill lower half and press top over filling.

CHEESE TOAST

2 eggs, beaten
3 tablespoons cream
3 tablespoons flour
2 cups grated American cheese
½ teaspoon salt
Dash pepper
8 slices of bread

Beat first 6 ingredients together. Spread on slices of bread cut 1½ inches thick. Fry in hot deep fat (375°F.) until browned, placing the cheese side down first; then turn over. Serves 8.

TOASTED CUBES

2 slices bread (1½ inches thick)
1 egg
¼ teaspoon salt
1 tablespoon melted butter
½ cup grated cheese

Cut four 1½-inch cubes from each slice of bread. Dip into mixture of egg, salt, and butter. Roll in grated cheese and place on baking sheet. Bake in moderate oven (350°F.) until cheese is melted and slightly browned. Makes 8 cubes.

Do yourself proud some fine day and add these duchesses to your repertory as hostess

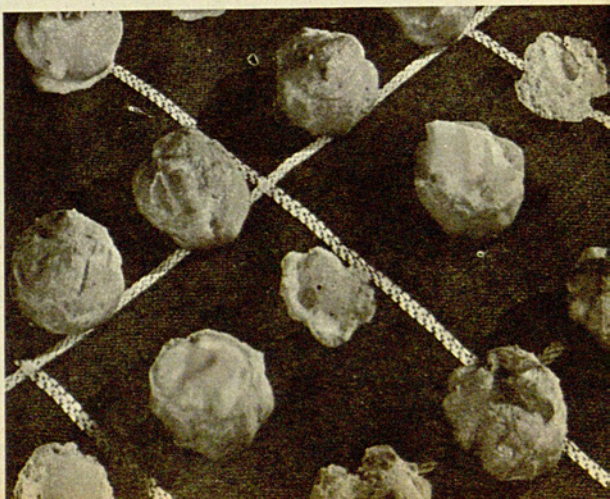
SPICE STICKS

1 cup sifted flour
½ teaspoon salt
⅓ cup shortening
About 3 tablespoons water
2 tablespoons sugar
1 teaspoon cinnamon

Sift flour and salt together, cut in shortening with 2 knives or pastry blender until mixture resembles coarse meal. Add cold water a few drops at a time, until dough is just moist enough to hold together. Chill. Roll into rectangle and sprinkle with mixture of sugar and cinnamon. Fold ends of dough into center, then fold through center to make 4 layers. Roll out to ¼-inch thickness, fold as before and roll again to ⅛-inch thickness. Cut into narrow sticks and bake in very hot oven (450°F.) 8 to 10 minutes. Makes 4 to 5 dozen (4-inch) sticks.

CHEESE STICKS—Use ½ cup grated cheese instead of sugar and cinnamon mixture.

ORANGE STICKS — Use orange juice instead of water and use 1 tablespoon grated orange rind instead of cinnamon.



CHEESE PUFFS

½ loaf bread
Butter
¼ pound sharp cheese, grated
¼ teaspoon baking powder
1 egg, separated

Cut bread into slices ⅓ inch thick. Cut slices into rounds 2 inches in diameter. Toast on 1 side. When cool spread untoasted side with butter. Combine cheese, baking powder, and beaten egg yolk; blend thoroughly. Fold in stiffly beaten egg whites. Spread a thick layer on buttered side of toast, place on baking sheet under the broiler to puff up and brown. Serve hot. Makes 8 puffs.

CHEESE BROCHETTES

½ loaf white bread, sliced
1½ pounds Swiss cheese, sliced ¼ inch thick
1½ cups milk
⅓ cup flour
2 egg yolks
¼ teaspoon salt
1 tablespoon water
Tomato sauce

Cut bread and cheese into small squares or triangles and spear alternately with a small skewer until skewer is filled. Dip into milk, roll in flour, then dip into a mixture of egg yolks, salt, and water. Fry in hot deep fat (375°F.) until brown. Serve with tomato sauce. Serves 8.

MEAT AND CHEESE TURNOVERS

½ pound butter or other shortening
½ pound cream cheese
2 cups sifted flour

Work butter and cream cheese into flour. Chill thoroughly. Roll pieces of dough very thin, working quickly and cut into circles, 3 inches or more in diameter. Spread with: 4 tablespoons goose liver paste seasoned with 1 teaspoon Worcestershire sauce, or 4 tablespoons ground cooked ham, seasoned with 1 teaspoon hot sauce and 1 teaspoon tomato catchup or chutney. Fold over, press edges together, cover with caraway seeds, if desired, and bake in hot oven (400°F.) until brown. Shape earlier and bake just before serving. Serves 8.

Snack pastries are dramatic when shapes are combined

SNACK PASTRY

½ teaspoon salt
1 cup sifted flour
⅔ cup shortening
6 ounces cream cheese

Sift salt and flour together. Blend in shortening and cheese with 2 knives or pastry blender. Mix thoroughly. Roll out very thin on a floured board, cut into desired shape and bake in moderate oven (375°F.) until very light brown, about 6 minutes. Makes about 50 small snacks.

PEANUT-BUTTER TWISTS—Roll ½ the pastry as thin as possible, spread with peanut butter, and cover with the other half rolled thin. Cut through both layers into strips (¼x3½ inches) then twist 2 strips together. Bake as snack pastry.

CELERY-SEED SNACKS—Make snack pastry, roll out, then sprinkle generously with celery seed and a little salt. Cut and bake as snack pastry.

ANISEED SNACKS—Follow directions using aniseed instead of celery seed.

CARAWAY-SEED SNACKS—Use 1 tablespoon caraway seeds mixed with the pastry before rolling.

WHOLE-WHEAT SNACKS—Use ⅔ cup whole-wheat flour and ⅓ cup sifted flour instead of all white flour.

EGG BREAD

½ loaf of day old bread
⅓ cup butter or other fat
3 eggs, beaten until light
½ cup milk
Salt and pepper

Cut bread into cubes and brown in melted butter. Beat eggs, add milk and salt and pepper to taste. Pour over bread and fry until brown. Serve at once. Serves 8.

DANDELION SALAD

2 quarts dandelion greens, young
4 thick slices bacon (cut in cubes)
¼ cup butter or other fat
½ cup cream (scant)
2 eggs
1 teaspoon salt
Black pepper
Paprika
1 tablespoon sugar
4 tablespoons vinegar

Wash dandelions carefully, dry gently in a towel, arrange in a salad bowl and set in a cool place. Cut bacon in small pieces, fry crisp and sprinkle over dandelions. Melt fat with cream in skillet over low heat. Beat eggs, add salt, pepper, paprika, sugar and vinegar and mix with slightly warm cream mixture. Pour into skillet, increase heat and stir until dressing becomes thick like custard. Pour piping hot over dandelions. Stir well. Serves 8.

VEGETABLE BOWL SALAD

2 small tomatoes
½ Spanish onion
½ cucumber, scored
½ green pepper
½ bunch radishes
½ small head chicory
1 stalk endive
½ small head lettuce
½ small head escarole
Mayonnaise

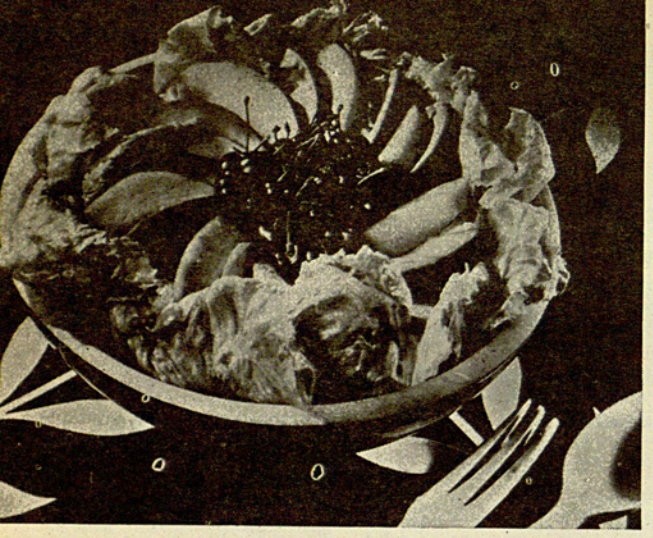
Peel and chill tomatoes. Slice onion, cucumber, green pepper and tomatoes. Slice radishes halfway through. Arrange on salad greens with alternate rings of onion and pepper. Use escarole heart for mayonnaise cup in center. Serves 6.

The salad bowl is worth all the care you give it for beauty and crispness

AVOCADO AND TOMATO SALAD BOWL

4 medium tomatoes
2 small avocados
⅔ cup French dressing
Head lettuce or ½ head lettuce and ½ head chicory
2 ounces Roquefort cheese

Wash and stem tomatoes and cut into eighths. Pour French dressing over them and chill for ½ hour. Meanwhile wash the lettuce, separate leaves and break into small pieces. Crumble cheese with a fork. Cut avocado into halves, remove the stone, peel and then cut into crescent shaped pieces. Arrange the lettuce, tomatoes, avocado and cheese in alternate layers in a large salad bowl. Pour French dressing from marinated tomatoes over all. Toss well and serve from the bowl. Serves 8.



Summer salad bowls of fresh fruit are always welcome

SUMMER SALAD BOWL

2 avocados
2 peaches
Lettuce
Fresh cherries
Lemon mayonnaise

Pare and slice avocados and peaches. Arrange alternate slices in a salad bowl garnished with lettuce. Place cherries in center. Serve with lemon mayonnaise. Serves 4 to 6.

FRESH CAULIFLOWER SALAD

1 medium head cauliflower, uncooked
¼ cup finely chopped green pepper
⅔ cup finely chopped celery
3 tablespoons finely chopped red sweet pepper or pimiento
1 teaspoon salt
1 cup French dressing
8 crisp lettuce leaves

Slice cauliflower paper-thin, so that it will fall apart into tiny pieces. It should measure 2 to 3 cups. Mix with next 4 ingredients and marinate in French dressing for several hours. Drain off surplus dressing and place in salad bowl lined with crisp lettuce. Serves 8.

WILSHIRE FRUIT SALAD

1 head romaine
½ pineapple, peeled and sliced
1 grapefruit, peeled and sectioned
1 red apple, sliced
1 pint strawberries, not hulled
¼ pound red grapes or cherries
1 orange, peeled and sectioned
Mayonnaise
Few sprigs mint

Line salad bowl with romaine to form a nest. Divide bowl into 4 divisions with half slices of pineapple. Arrange alternate sections of grapefruit and apple in 1 division and continue with remaining fruits, placing strawberries, grapes or cherries and orange in separate divisions. Fill center with mayonnaise and garnish with mint leaves. Serves 8.

GARDEN SALAD BOWL

4 cucumbers, sliced
10 radishes, sliced
½ cup sliced green onions
2 bunches watercress, separated
1 cup chopped celery
1 cup shredded cabbage
French dressing

Combine vegetables and toss together with French dressing. Serve in a wooden salad bowl. If desired, rub bowl with the cut edge of a clove of garlic. Serves 8.

PINEAPPLE COLESLAW

2 cups shredded cabbage
1 cup shredded pineapple, drained
2 stalks of celery, cut fine
1 small green pepper, cut fine
½ cup heavy cream
3 tablespoons vinegar
¼ teaspoon salt
⅛ teaspoon pepper

Combine cabbage, pineapple, celery and green pepper. Mix well. Beat cream until stiff, add vinegar, salt and pepper slowly and continue beating until well blended. Combine with cabbage mixture and chill. Serves 8.

MISSISSIPPI COLESLAW

1 head solid cabbage
1 cup chopped cold tongue
1 cup chopped cold ham
1 green pepper, chopped
1 red pepper, chopped
½ chopped onion
1 cup mayonnaise
1 egg white, beaten

Shred cabbage as for coleslaw. Add next 5 ingredients. Thin mayonnaise with egg white and blend with cabbage mixture. Sugar may be added if desired. Serves 8.

RED CABBAGE SALAD

3 cups shredded red cabbage
1 cup diced celery
3 tablespoons oil
4 tablespoons minced parsley
¼ cup minced watercress
3 tablespoons tomato juice
2 tablespoons minced onion
½ teaspoon salt
¼ teaspoon pepper

Cover cabbage with water for 1 hour. Drain and add celery. Mix oil, parsley, watercress, tomato juice, minced onion, salt, and pepper together thoroughly and pour over cabbage and celery. Mix well, chill and serve 8.

SOUR CREAM POTATO SALAD

4 cups diced cooked potatoes
½ cup diced cucumber
1 tablespoon minced onion
¾ teaspoon celery seed
1½ teaspoons salt
½ teaspoon pepper
3 hard-cooked eggs
1½ cups sour cream
½ cup mayonnaise or salad dressing
¼ cup vinegar
1 teaspoon prepared mustard

Combine potatoes, cucumber, onion, celery seed, salt, and pepper. Toss together lightly. Separate yolks from whites of eggs. Dice whites and add to potato mixture. Mash yolks and combine with sour cream, mayonnaise, vinegar, and mustard. Add to potatoes and toss together lightly. Allow to stand 15 minutes. Garnish with crisp salad greens. Serves 8.

SWISS CHEESE AND POTATO SALAD

1 pound Swiss cheese
5 medium potatoes, cooked
¼ cup minced onion
1 teaspoon salt
¼ teaspoon pepper
1 cup French dressing

Cut cheese and potatoes into small cubes, add remaining ingredients. Chill for 1 hour before serving. Serves 8.

CRISP SALAD BOWL

1 head lettuce
1 large tomato
1 green pepper
5 radishes
1 head chicory
French dressing

Cut lettuce and tomato into 5 sections. Slice green pepper thin. Cut top half of radishes into spirals. Arrange on chicory and serve with French dressing. Serves 5.

CREAM CHEESE AND PEANUT SALAD

1 large head lettuce
6 ounces cream cheese
½ cup French dressing
⅓ cup finely chopped peanuts

Reserve 4 large leaves of lettuce and shred the remaining part of head. Combine cheese, French dressing, and half the peanuts. Mix thoroughly with lettuce, garnish bowl with large lettuce leaves and sprinkle remaining nuts over the top. Serves 8.

MACARONI SALAD

6 ounces macaroni
1 cut clove garlic
1 cup chopped olives
2 cups diced celery
1 cup diced green pepper
6 tomatoes, cut into thin wedges
1 cup diced American cheese
French dressing

Cook macaroni in boiling salted water until tender. Rub bowl with garlic, combine all ingredients in the bowl and mix thoroughly with French dressing. Chill for an hour or more. Serve from bowl or on bed of crisp lettuce. Serves 8

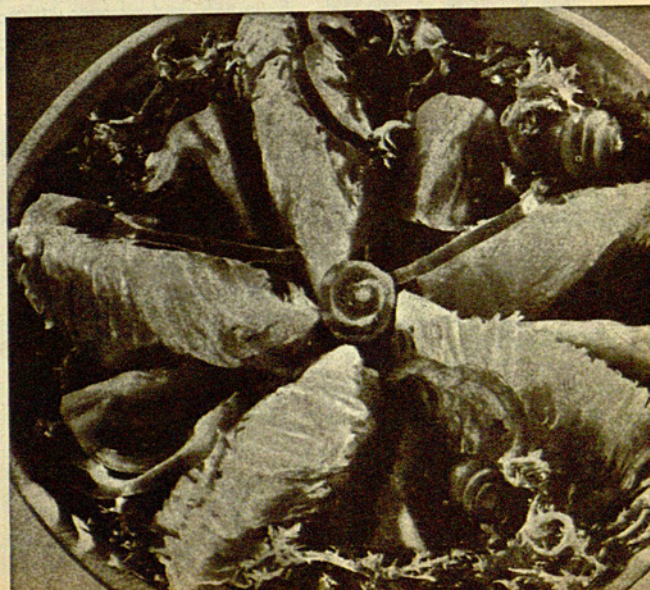
CALIFORNIA CHICKEN SALAD

½ cup lemon juice
2 cups diced cooked chicken
1 cup finely diced apple
1 cup chopped ripe olives
1 cup diced celery
4 tablespoons mayonnaise with
2 tablespoons cream, sweet or sour

Sprinkle lemon juice over chicken and apple, mixing lightly. Combine remaining ingredients, using only enough mayonnaise to moisten well. Add chicken and apple and toss together lightly. Serve very cold dressed with mayonnaise. Serves 8.

CHICKEN SWEETBREAD SALAD—Omit lemon juice, apple and olives. Combine chicken, celery and 1 cup diced cooked sweetbreads with mayonnaise and sour cream. Season with salt, pepper and dash of cayenne. One-half cup chopped nut meats and diced whites of 2 hard-cooked eggs may be added.

The crisp salad bowl, star-shaped in green and red, is most attractive



Cooked vegetables with fresh greens make this luscious Spring bowl

SPRING MEDLEY SALAD

1 tomato, sliced
½ medium head cauliflower, broken into flowerets
1 cup cooked beets, in wedges
1 cup cooked peas
1 cup radish slices
1 cup whole green beans
1 head lettuce
1 bunch watercress
French dressing

Arrange vegetables in individual groups, separated by lettuce leaves. Fill center with watercress. Serve with French dressing. Serves 6.

MAINE SALAD

2 cups cold whitefish, shredded
2 cups diced cold cooked potatoes
½ cup minced celery
1 teaspoon salt
¼ teaspoon paprika
¾ cup French dressing
Lettuce
Pimiento strips

Combine fish, potatoes and celery. Season with salt and paprika. Mix with French dressing, serve on lettuce, garnish with strips of pimiento. Serves 8.

SALAD À LA RUSSE

3 cups finely shredded cabbage
1 cup bright colored vegetables, cooked peas and string beans, grated uncooked carrot, diced firm uncooked tomato
Well-seasoned French dressing
Thin slices salami or sausage
Anchovies or sardines
Pimiento strips
Salad dressing

Combine vegetables, marinate in French dressing and chill. Serve from salad bowl or use individual service, garnishing with sliced meat, fish, and pimiento strips. Serve salad dressing separately. Serves 8.

SALMON SALAD

1 No. 2 can salmon
3 eggs, hard-cooked
1 teaspoon salt
¼ teaspoon pepper
½ teaspoon prepared mustard
½ cup vinegar, boiling
3 large cucumber pickles

Remove fat and skin from salmon. Cream yolks of eggs, add salt, pepper, and mustard. Heat vinegar to boiling and pour over egg yolk mixture. Chop egg whites and pickles and mix with salmon. Pour dressing over mixture and chill. Serves 8.

HERRING SALAD

1½ pounds salt herring
2 medium-sized cooked potatoes
4 cold cooked beets
1 apple, pared
1 tablespoon finely chopped onion
2 tablespoons vinegar
1 tablespoon sugar
¼ teaspoon pepper
½ cup heavy cream, whipped

Cover herring with water and soak overnight. Remove skin and bone and cut in small cubes. Cut potatoes, beets and apple in small cubes and mix with herring and remaining ingredients except cream. Chill. Fold in cream and serve garnished with hard-cooked egg. Serves 8.

CRAB-MEAT SALAD

4 cups cooked crab meat
½ teaspoon salt
⅛ teaspoon paprika
French dressing to moisten
Mayonnaise
1 pimiento

Pick over crab meat carefully for particles of shell. Add salt, paprika and French dressing; mix well. Chill thoroughly and arrange on lettuce leaves in salad bowl. Garnish with mayonnaise and strips of pimiento. Serves 8.

SHRIMP AND PINEAPPLE SALAD

1½ cups shrimp
1½ cups diced pineapple
2 sprigs chives, chopped
½ teaspoon salt
⅛ teaspoon paprika
6 tablespoons French dressing
Lettuce or romaine

Either canned or fresh shrimp and pineapple may be used in this recipe. Combine shrimp, pineapple, chives, salt and paprika and mix well. Chill thoroughly. When ready to serve, mix with French dressing. Arrange on lettuce or romaine and serve. Serves 8.

AUTUMN FRUIT PLATE

3 large pears
3 large peaches
1 large cantaloupe or honeydew melon
1 large bunch grapes
1 pineapple
1 large head lettuce
1 cup sifted confectioners' sugar
2 bunches watercress
2 lemons or 4 limes

Wash pears, remove cores, and cut into ¼ inch slices lengthwise. Peel peaches, remove stones, and cut into ½-inch slices lengthwise. Make melon balls from cantaloupe. Wash grapes, drain, and break into small bunches. Peel pineapple, cut into ⅓-inch thick slices, cut into wedges. Arrange prepared fruit on crisp lettuce leaves around a mound of confectioners' sugar placed in the center of the plate. Garnish with watercress and quarters of lemon or halves of fresh lime. Serves 8. Arrange fruits which have been marinated in French dressing in a crisp lettuce cup. Garnish with cream cheese pressed through a potato ricer.

AVOCADO NEAPOLITAN

2 avocados
1 No. 1 can sliced pineapple
1 head chicory
¼ head escarole
6 apricots, cut into halves
1 cup oxheart cherries

Pare avocados and cut from the seeds into full slices ¼ inch thick. Drain pineapple. Cover platter with chicory and arrange avocado slices in a row in center of plate alternately with leaves of escarole. On one side place pineapple sections and on the other side apricot halves. Arrange cherries over pineapple and apricots. Serves 6 to 8.

STUFFED APPLE CUPS

8 large red apples
2 tablespoons lemon juice
2 cups chopped celery
¼ cup mayonnaise
1 cup chopped cooked bacon
Watercress, chopped
Lettuce

Wash apples; cut a slice from top of each and core. Scoop out center but leave a thin shell Place apples in lemon water (2 tablespoons for each quart) as soon as cored. Dice apple centers, combine with celery, mayonnaise, and bacon and mix thoroughly. Fill apple shells, place on bed of watercress and lettuce. Serve with additional mayonnaise. Serves 8.

STUFFED ENDIVE

2 cups cottage cheese
Salt and pepper
3 tablespoons minced chives
6 stalks French endive
Stuffed olives
French dressing

Season cottage cheese with salt, pepper, and chives. Fill crisp stalks of endive with cottage cheese. Arrange in petal fashion on a round chop plate and fill center with stuffed olives. Serve with French dressing. Serves 8.

STUFFED CANTALOUPE SALAD

4 cantaloupes
2 slices fresh pineapple, cut in wedges
24 watermelon balls
12 grapefruit segments
24 orange segments
2 cups red raspberries
1 cup seedless grapes
French dressing
1 pint mint or lime ice

Chill fruit. Cut cantaloupe into halves crosswise, and remove seeds. Arrange other fruit in the cantaloupe attractively, reserving 4 raspberries for garnishing. Pour a small amount of dressing over fruit and chill for ½ hour. Just before serving, place a small scoop of green mint or lime ice on top of each salad and top with a red raspberry and, if you like, 2 small mint leaves. Serves 8.

The cantaloupe may be cut into quarters if preferred, in which case the amount of fruit listed would make 16 servings.

Fill cantaloupe halves or quarters with tuna, salmon, crab-meat, California Chicken Salad (page 33) or Apple and Celery Salad.

Fruit salad platters are never more beautiful than this avocado neapolitan

The salad platter served like a buffet is new and very attractive

SHRIMP SALAD

8 tender stalks celery with leaves
1½ cups cleaned cooked shrimp
1 large dill pickle
1 orange, cut into wedges
2 carrots, cut into strips
Mayonnaise
Pimiento stars

Divide a chop plate into 4 sections with celery stalks. Place shrimp, dill pickle cut into strips, orange wedges and carrots in each section. Serve mayonnaise in bowl in center topped with pimiento stars. Serves 4 or 5.

SHRIMP AND GRAPEFRUIT SALAD

1 cup shrimp
2 cups grapefruit segments, chilled
3 ounces cream cheese
2 tablespoons mayonnaise
5-6 pieces crisp celery
Lettuce
French dressing

Clean shrimp; cut into small pieces. Drain grapefruit from juice. Mash cheese; add mayonnaise; cream together; add shrimp and mix well. Pack grooves of celery tightly with mixture; cut in ¾ inch slices. Arrange on crisp lettuce leaves with grapefruit segments. Sprinkle with French dressing. Serves 8.

LOBSTER PLATTER

4 cups cooked lobster
½ cup diced celery
½ teaspoon salt
⅛ teaspoon paprika
French dressing to moisten
Lettuce
Mayonnaise
1 hard-cooked egg, sliced
Capers
Stuffed olives

Cut lobster in small pieces and mix well with celery, salt and paprika. Marinate in French dressing and chill thoroughly. Place crisp lettuce leaves on a platter and pile the lobster in the center. Cover with mayonnaise and garnish with slices of hard-cooked egg, capers, and sliced stuffed olives. Serves 8.

LOBSTER GRAPEFRUIT SNACK

4 grapefruit
2 cups flaked lobster
1 cup French dressing
Tartare sauce

Cut grapefruit into halves, with scissors cut out membrane and alternate sections of grapefruit and fill the space with lobster flakes that have been marinated in French dressing. Garnish center with tartar sauce. Serves 8.

HALIBUT SALAD

3 cups cold cooked halibut
French dressing to moisten
1 cucumber, peeled and cubed
1 tablespoon chopped onion
1 teaspoon salt
¼ teaspoon pepper
Mayonnaise
Lettuce
Capers
1 pimiento

The halibut should have been cooked in very salty water—at least 2 teaspoons of salt to each quart of water. Flake the halibut in rather large pieces. Moisten with French dressing and chill thoroughly. Mix the halibut, cucumber, onion, salt and pepper with sufficient mayonnaise to hold the ingredients together. The mayonnaise may be thinned with a little cream. Serve on crisp lettuce leaves on a large platter. Garnish with capers and pimiento cut into fancy shapes. Serves 8.

OLIVE AND FISH SALAD IN GREEN PEPPER CASES

1 large can tuna
1 cup stuffed olives
10 red radishes
French dressing, or Mayonnaise and chili sauce
8 small green peppers
Lettuce

Flake tuna. Cut olives and radishes into eighths, lengthwise. Mix all ingredients together, chill, moisten with dressing and serve as a salad in green peppers from which seeds have been removed. Place peppers on bed of lettuce for serving. Serves 8.

BEET CUPS—Hollow out large cooked beets. Fill with salad mixture and garnish with wedges of hard-cooked eggs.

TURNIP CUPS—Fill cooked white turnip cups with salad mixture.

TOMATO STUFFED WITH CHICKEN SALAD

1 cup diced cooked chicken
⅔ cup diced celery
3 tablespoons diced cucumber
3 tablespoons French dressing
Mayonnaise to moisten
8 medium tomatoes

Mix first 5 ingredients and chill at least 30 minutes. Wash and peel tomatoes, cut out blossom end, and cut tomatoes from top to within a quarter inch of bottom, into 5 or 6 wedge-shaped sections. Salt and chill. Pull wedges apart to resemble petals of a flower and fill with salad which has been mixed with additional mayonnaise. Serves 8.

Use crab meat, tuna or salmon for chicken. Add 1 cup cooked peas.

Add 6 stuffed olives, chopped.

Add 3 hard-cooked eggs, chopped.

WITH FRUIT AND VEGETABLES—Fill tomatoes with mixture of 1 banana, diced; 2 tart apples, diced; 1 stalk celery, diced; ¼ cup chopped cucumbers; 6 tablespoons French dressing.

TOMATO ROSE SALAD

8 firm tomatoes
12 ounces cream cheese
Milk
2 hard-cooked egg yolks
Watercress
French dressing

Peel tomatoes and chill. Soften cheese with milk. Form 2 rows of petals on each tomato by pressing level teaspoons of softened cheese against the side of tomato, then drawing the spoon down with a curving motion. Sprinkle center of each tomato with hard-cooked egg yolk pressed through a sieve. Serve on crisp watercress with French dressing. Serves 8.

STUFFED CABBAGE HEAD

1 head cabbage
Sour cream dressing
16 gherkins
16 cocktail frankfurters

Wash cabbage and remove outside leaves. Cut a slice from top and remove center leaving a shell. Shred cabbage from center, mix thoroughly with cream dressing, and chill. When ready to serve fill center with shredded cabbage. Spear gherkins and sausages on hors d'oeuvres picks and stick picks on outside of cabbage head, alternating gherkins and frankfurters. Serve with butter crackers or salted wafers.

Use cooked shrimp marinated in French dressing instead of frankfurters.

Fill center with chicken, shrimp or crab-meat salad, saving center cabbage to be served creamed or fried. Garnish with stuffed or ripe olives on picks.

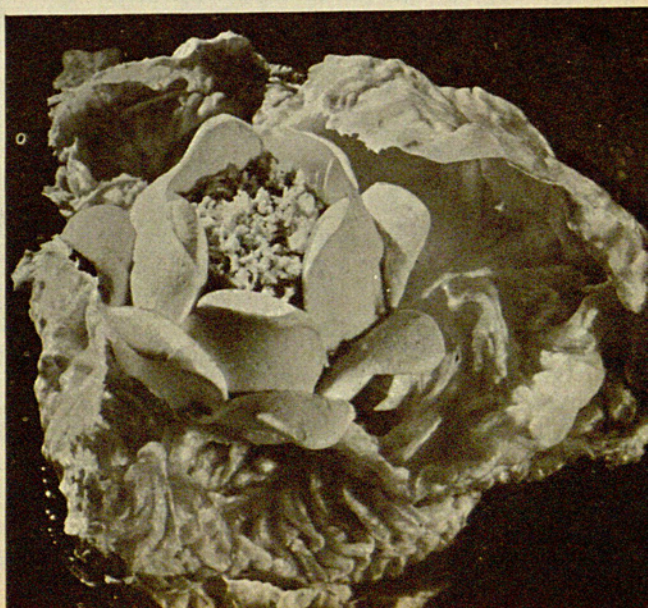
This exquisite tomato rose is easy to make and a joy either as salad or garnish

CHICKEN SALAD HAWAII

1¼ cups cooked, diced chicken
½ cup diced celery
¾ cup diced apples
1½ tablespoons capers
Mayonnaise to moisten
1 head lettuce
16 small or 8 large pineapple slices
24 carrot sticks, 3 inches long
3 medium tomatoes
16 olives

Combine chicken, celery, apple and capers. Moisten with mayonnaise. For each serving, arrange a mound of the mixture in the center of crisp lettuce. Top each with 2 small pineapple slices with carrot sticks inserted through centers or place mound of salad on 1 large pineapple slice. Garnish with tomatoes cut in eighths, olives, and mayonnaise. Serves 8.

CHICKEN AND FRUIT SALAD—Peel 1 orange and cut from membranes. Cut 15 large grapes and 15 almonds into halves. Slice 1 banana and dice 1 small apple. Combine fruits with 3 cups diced cooked chicken and 1 cup mayonnaise.



JELLIED SALADS

HARD-COOKED EGGS IN JELLIED BOUILLON

1 tablespoon unflavored gelatin
2 cups bouillon
4 hard-cooked eggs
¼ teaspoon dry mustard
¼ teaspoon salt
Dash pepper
1 teaspoon vinegar
1 tablespoon melted butter
8 slices summer sausage

Soften gelatin in 2 tablespoons cold bouillon and dissolve in 1 cup bouillon heated to boiling. Add remaining bouillon. Cool. When beginning to thicken pour a small amount into tiny molds and chill until firm. Cut eggs into halves crosswise; remove yolks and mash with remaining ingredients except sausage. Refill whites, leveling off tops. Place yolk side down on gelatin. Pour remaining gelatin in mold to cover eggs. Chill until firm. Unmold and place on slices of summer sausage. Garnish with lettuce, watercress, parsley, or chicory. Makes 8 servings.

Try serving individual jellied salads on the cold meat tray as well as singly

FROSTED MELON MOLD

1 small melon
1 package lemon gelatin
2 cups boiling water
6 ounces cream cheese
Milk, Chicory
French dressing

Peel a whole melon. Cut a slice from 1 end and remove seeds. Turn upside down to drain. Dissolve gelatin in boiling water and cool. Then pour into melon and chill until gelatin is firm. Soften cream cheese and add just sufficient milk to give a spreading consistency; frost the entire outside of melon. Serve in slices on crisp chicory with French dressing. Serves 4 to 6. Other congealed fillings may be used if in the choice the melon is always kept the predominant flavor.

RHUBARB SALAD RING

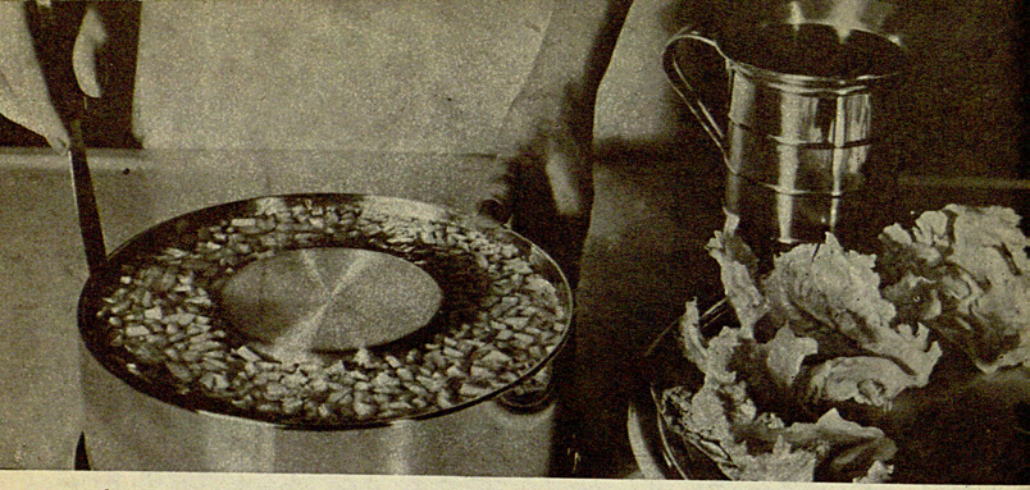
1 package raspberry or lemon gelatin
1 cup boiling hot rhubarb sauce
1 cup cold water or pineapple juice
1 cup chopped apples
1 cup chopped walnuts or pecans

Dissolve gelatin in hot sauce, add cold water or pineapple juice and let cool. Add apples and nuts and pour into small ring molds. Chill until firm and unmold onto lettuce. Serves 8.

JELLIED APRICOT SALAD

1 package lemon gelatin
2 cups hot water
2 No. 2½ cans whole peeled apricots
⅓ cup peanut butter
¼ cup chopped walnuts
½ cup chopped dates
3 tablespoons lemon juice
French dressing

Dissolve gelatin in 2 cups hot water and chill until almost firm. Drain apricots and remove pits. Combine peanut butter, chopped walnuts, and chopped dates with lemon juice and mix well. Fill the cavity of each apricot with a spoonful of this mixture, pressing halves together so that fruit retains its whole appearance. Put 1 filled apricot into each individual mold. Then fill molds with gelatin and chill until firm. Unmold on lettuce and serve with French dressing. Serves 8.



Run your spatula carefully around the chilled salad jelly

CHICKEN MOUSSE

3 cups ground cooked chicken
¾ cup mayonnaise
3 tablespoons lemon juice
1 teaspoon ground celery seed
1 cup heavy cream, whipped
½ teaspoon salt
⅛ teaspoon pepper
2 tablespoons unflavored gelatin
½ cup cold chicken stock
Lettuce, Radish roses

Blend chicken, mayonnaise, lemon juice, and celery seed, fold in whipped cream, salt, and pepper. Soften gelatin in chicken stock for 5 minutes, dissolve over hot water and cool. Fold into chicken mixture. Pour into a ring mold and chill. Unmold. Serves 8.

GRAPEFRUIT RING

2½ tablespoons unflavored gelatin
½ cup cold water
1½ cups sugar
1 cup hot water
1½ cups grapefruit juice
½ cup orange juice
¼ cup lemon juice
⅛ teaspoon salt

Soften gelatin in cold water 5 minutes. Boil sugar and hot water 3 minutes or until clear. Pour over softened gelatin and stir until dissolved. Cool and add grapefruit, orange and lemon juice and salt and pour into ring mold. Chill. Serves 8. Unmold on lettuce, fill center with mayonnaise.

HAM MOUSSE

2½ cups chopped cooked ham
½ cup minced celery
¼ cup minced green pepper
1 tablespoon minced parsley
1½ tablespoons unflavored gelatin
¼ cup cold water
½ cup salad dressing
1 cup heavy cream, whipped
Watercress, Stuffed eggs

Mix ham, celery, green pepper, and parsley together. Soften gelatin in cold water and dissolve over hot water. Blend well with ham mixture and salad dressing. Fold in whipped cream. Pour into a mold and chill until firm. Unmold. Garnish with cress, stuffed eggs, and tomatoes. Serves 8.

Fill bottom of the mold with hot water and lift carefully

JELLIED SALMON

1½ tablespoons unflavored gelatin
¼ cup cold water
2 cups boiling water
¼ cup lemon juice
¼ teaspoon salt
1 tablespoon sugar
1 pound can salmon
2 hard-cooked eggs
6 stuffed olives, cut into halves
½ cup diced celery
2 tablespoons shredded green pepper

Soften gelatin in cold water and dissolve in boiling water. Add lemon juice, salt, and sugar. Cover bottom of round pan with gelatin and chill until firm. When gelatin is firm, place salmon in center of pan and arrange hard-cooked eggs cut into quarters, olives, celery, and green pepper around the salmon. Add remaining gelatin and chill until firm. Unmold on large platter and garnish with slices of cucumbers, tomatoes, and radishes. Serves 8.

JELLIED SHRIMP SALAD—Use 2 cups diced cooked shrimp instead of salmon.

TOMATO ASPIC RING

3 cups tomato juice
3 thin slices onion
2 bay leaves, 4 peppercorns
Few cardamom seeds
1¾ tablespoons unflavored gelatin
6 ounces cream cheese, Salt
1 cup heavy cream, whipped
Watercress

Simmer ½ of the tomato juice with onion, bay leaves, peppercorns and cardamom seeds for 10 minutes. Soften gelatin in ½ cup cold tomato juice and mix remaining tomato juice with cream cheese. Strain hot tomato juice, add salt and softened gelatin and stir until dissolved. Cool. Add cream cheese mixture and when it begins to thicken, fold in stiffly beaten cream, pour into individual ring molds and chill. Unmold on watercress. Fill centers with chicken salad. Serves 8.

JELLIED BEET PICKLE SALAD—Use 1 tablespoon unflavored gelatin as directed on package. Add 2 tablespoons sugar, ¼ teaspoon salt, 1 cup diced celery and 2 cups diced pickled beets.

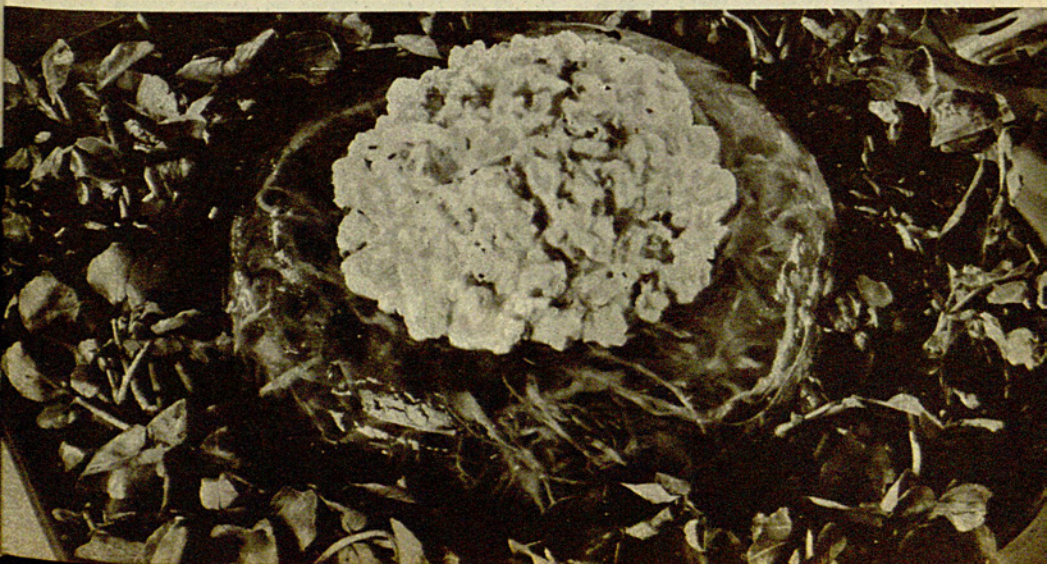
VEGETABLE SALAD LOAF

1 small head cauliflower
3 carrots, diced
½ cup diced celery
2 packages lemon gelatin
3½ cups hot water
½ teaspoon salt
2 tablespoons vinegar
27 cooked asparagus tips
9 Pimiento strips, Salad greens

Separate cauliflower into flowerets and cook with carrots and celery for 10 minutes. Dissolve gelatin in hot water, add salt and vinegar. Pour to 1-inch thickness into a 9-inch square pan. Cool. Arrange 9 bundles of asparagus (3 tips each) with a strip of pimiento as a binder, in the gelatin. Chill until firm. Distribute remaining vegetables evenly over surface and cover slowly with remaining gelatin. Chill. When firm unmold on crisp salad greens and cut into 9 portions with a bundle of asparagus centered in each.

VEGETABLE RING—Omit asparagus, cauliflower and 1 package gelatin, shred vegetables and mold in ring mold. Unmold.

Watercress or lettuce garnish and your best salad center



SALAD PLATES

APPLE AND CELERY SALAD

2 cups diced celery
2 cups diced apples
1 cup broken walnut or pecan meats
¾ cup mayonnaise
Lettuce

Combine all ingredients and serve, chilled, in lettuce cups. Serves 8.

AVOCADO SURPRISE

2 avocados
6 tablespoons cottage cheese
2 tablespoons chopped nuts
2 tablespoons minced olives
2 tablespoons minced chives
Lettuce
French dressing

Cut avocados into halves and remove pits. Peel carefully so as not to mash the avocado. Mix cheese with nuts, olives and chives, and fill centers of avocados. Place halves together, wrap in waxed paper and place in refrigerator to chill for several hours. To serve, cut into thick slices crosswise, place on lettuce and cover with French dressing. Serves 8.

HUNTER SALAD

1 cup cooked Lima beans
2 cups cubed cooked potatoes
½ cup chopped celery
⅓ cup shredded uncooked carrots
⅓ cup cubed cooked beets
4 hard-cooked eggs, sliced
½ cup minced green onion tops
Salt and pepper
1 cup French dressing
Mayonnaise
Sliced tomatoes, Lettuce

Combine beans, potatoes, celery, carrots, beets, eggs and green onion tops and season with salt and pepper. Add French dressing and marinate about 1 hour before serving. Arrange lettuce on salad plates. Add desired amount of mayonnaise to salad ingredients. Blend lightly. Serve each portion and garnish with tomato slices. Serves 8.

Combine only Lima beans, hard-cooked eggs, minced green onion, seasoning and French dressing. Add ½ cup diced dill pickles.

You may like to serve your individual salads on the tray of cold cuts or cheese

WESTERN SALAD

¾ cup chopped ripe olives
¾ cup cubed carrots, cooked
1½ cups diced celery
1½ cups cooked peas
1 small mild onion, grated
French dressing
Salt and pepper, Mayonnaise

Chill first 5 ingredients and toss together lightly, adding enough French dressing to coat them thoroughly. Chill for another ½ hour, drain off excess dressing, season to taste with salt and pepper and serve in lettuce cups, garnishing the top of each salad with mayonnaise. Serves 8.

CARROT RAISIN SALAD

1 cup seedless raisins
1½ cups shredded carrots
½ cup finely sliced celery
½ cup walnut meats
¼ teaspoon salt
Dash cayenne
4 tablespoons mayonnaise

Wash raisins in hot water, drain, cool, and combine with remaining ingredients. Chill and serve on crisp chicory or lettuce. Serves 8.

DRUM MAJOR SALAD

½ pound cream or cottage cheese
8 tablespoons mayonnaise
4 tablespoons chopped walnuts
4 tablespoons chopped olives
¼ teaspoon salt
4 tomatoes
1 green pepper
Lettuce or salad greens
16 celery sticks
16 pitted olives, Mayonnaise

Mash cheese, add mayonnaise and beat until smooth. Add walnuts, olives, and salt and blend well together. Spread filling between 2 slices of tomatoes. Arrange strips of green pepper diagonally on filling. Place on a bed of lettuce or salad greens. Cut celery sticks 4 inches long and place an olive on one end to resemble drum sticks. Serve with mayonnaise. Makes 8 portions.

EGG TOMATO APPETIZER SALAD

8 slices of large tomatoes
24 slices hard-cooked egg
6 ounces cream cheese
3 tablespoons French dressing
8 olives, Watercress

On each slice of tomato arrange 3 slices of hard-cooked eggs topped with slices of stuffed olives. Moisten cheese with French dressing and press from a pastry tube around each slice of egg. Garnish with watercress. Serves 8.

COTTAGE CHEESE SALMON SALAD

1 cup cottage cheese
1 cup minced salmon
½ cup chopped celery
¼ cup chopped sweet pickle
Salt and pepper
½ cup mayonnaise

Combine all ingredients. Chill before serving on lettuce, for 6.

WINTER SALAD

2 cups American cheese, freshly grated
24 marshmallows, cut in quarters
¼ cup green maraschino cherries, cut fine
1 small can crushed pineapple, drained
1 cup mayonnaise
1 cup heavy cream, whipped
Watercress
8 green pepper rings

Combine all ingredients except watercress and pepper rings in a mixing bowl and toss lightly together until blended. Spread in large shallow pan or turn into individual molds. Chill overnight or until firm. Cut into squares or unmold, and serve on individual beds of watercress. Top each serving with a thin green pepper ring and serve at once. Serves 8.

Use 2 cups cottage cheese instead of American cheese.

Omit marshmallows. Soften 1½ tablespoons unflavored gelatin in ¼ cup water. Dissolve over hot water and combine with mayonnaise and remaining ingredients. Mold and serve as above or fill pepper cases and chill.

MACEDOINE SALAD

1 medium head cooked cauliflower
1½ cups cooked cubed carrots
1½ cups cooked peas
10 stuffed green olives
French dressing

Separate cauliflower into small pieces. Marinate each vegetable separately in French dressing and chill. Arrange vegetables on crisp lettuce leaves. Sprinkle with sliced olives. Serve with French dressing. Serves 8.

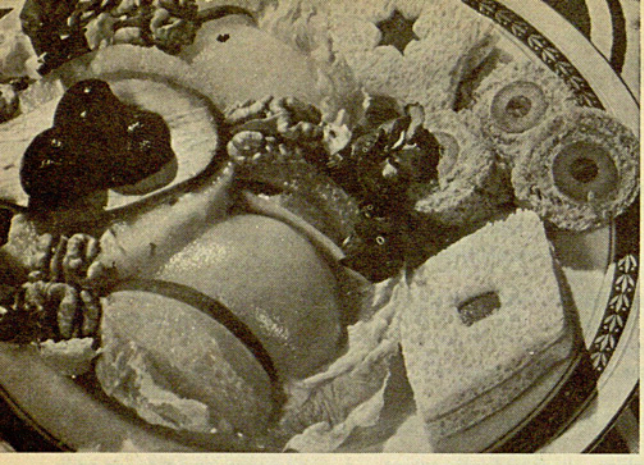
1. Omit carrots and peas and add 1 cup grated American cheese.

CALIFORNIA FRUIT PLATE

Chicken Salad (page 33), Romaine
7 slices oranges
10 avocado balls, Watercress
6 grapefruit segments
Finger sandwiches
Walnut Cheese Hors d'Oeuvres

Place chicken salad on romaine in center of plate with orange slices in front. Place avocado balls on watercress at back with sandwiches and grapefruit segments on each side. Garnish with hors d'oeuvres.

The party fruit plate may also be served with shrimp salad and sandwiches



Another good idea is to serve canapés with the salad

SALAD SUGGESTIONS

1. Orange and grapefruit sections with slices of unpared red apple and walnut meats.
2. Canned pineapple with banana and avocado strips and walnut meats.
3. White and red sweet cherries with orange and grapefruit sections and nut meats.
4. Peach halves with cream cheese and walnut meats.
5. Pear halves, a ring of avocado, cream cheese and chopped nut meats.
6. Diced red apples, celery, broken walnut meats and lemon juice.
7. Fresh pineapple wedges, fresh whole strawberries and walnut halves.
8. Halves of canned pears rolled in macaroon crumbs, garnished with cherries and nut meats.
9. Halves of banana split and spread with peanut butter.
10. Diced unpared red apple, dates, lemon juice and nut meats.
11. Alternate slices of cantaloupe and Japanese persimmons.
12. Honeydew melon and nectarine slices with pomegranate seeds.
13. Alternating slices of avocado and Japanese persimmons, garnished with Malaga grapes filled with cream cheese.

ANCHOVY BEET SALAD

4 medium beets
French dressing
3 hard-cooked eggs
Lettuce
8 anchovies, rolled
Mayonnaise

Cut the rounded portion from the ends of beets, then cut beets into halves. Marinate in French dressing an hour or longer if possible. Separate yolks and whites of eggs; chop whites fine and rub yolks through sieve. Place sections of beet on lettuce, form a ring around them with egg white, fill center with egg yolk and place an anchovy on top. Garnish with mayonnaise. Serves 8.

SMELT AND VEGETABLE SALAD

2 cups flaked cold boiled smelt
1 cup mayonnaise
1 cup diced celery
1 tablespoon chopped pickle
1 cup cooked peas
Lettuce
1 cup sliced cooked beets
2 hard-cooked eggs

Combine first 5 ingredients lightly, being careful not to break the fish in too small pieces. Pile lightly on lettuce leaves and garnish with alternate slices of beets and eggs. Serves 8.

SHRIMP AND ASPARAGUS SALAD

2 dozen whole cooked shrimp, cleaned
French dressing
18 cooked asparagus stalks
3 hard-cooked eggs, sliced
Romaine
Mayonnaise

Marinate shrimp in French dressing. Chill. Arrange asparagus with shrimp and slices of egg on romaine. Serve with mayonnaise Serves 8.

SHRIMP AND BANANA SALAD

8 ripe bananas
½ cup lemon juice
32 fresh cooked shrimp
Salad greens
Mayonnaise

Peel bananas and cut lengthwise into halves. Place each on a plate with the cut surfaces up and banana halves forming an oval. Sprinkle with lemon juice. Place 2 shrimp on top of each half of banana. Arrange greens in oval center formed by bananas. Serve with mayonnaise. Serves 8.

TOMATO AND SARDINE APPETIZER SALAD

4 tomatoes
1 small can sardines
Lettuce
2 small onions, sliced
2 teaspoons lemon juice
Mayonnaise
1 hard-cooked egg yolk

Peel tomatoes and cut into slices ¾ inch thick; chill. Drain oil from sardines, remove skin and backbone. Arrange lettuce on a salad plate, place tomato on it, cover with sardine, onion and a few drops of lemon juice. Garnish with mayonnaise and egg yolk which has been rubbed through a sieve. Serves 8.

FROZEN PEACH AND PECAN SALAD

1 cup cream cheese
1 cup salad dressing
1 cup heavy cream, whipped
1 cup chopped pecans
8 peach halves

Mix cream cheese and salad dressing together. Fold in whipped cream and pecans. Pour over peaches, which have been placed, hollow side up in refrigerator tray. Freeze at lowest temperature until cream is just firm. Serve on crisp lettuce. Serves 8.

SALAD À LA JEANNE

4 ripe bananas
2 tablespoons lemon juice
1 cup heavy cream, whipped
½ cup mayonnaise
½ pound marshmallows, cut
1 small can pimientos, puréed
¾ teaspoon salt

Cut bananas into thin slices and mix with lemon juice. Fold in whipped cream, mayonnaise, marshmallows, and puréed pimientos with juice. Add salt, mix well, and pour into freezing trays of refrigerator. Freeze until firm. Cut into squares and serve on watercress with French dressing. Serves 10.

FROZEN PINEAPPLE SALAD

2 cups diced pineapple
24 cherries, quartered
24 marshmallows, cut into sixths
8 tablespoons confectioners' sugar
6 ounces cream cheese
½ cup salad dressing
⅔ cup cream, whipped
2 teaspoons vanilla

Combine pineapple, cherries, marshmallows, and confectioners' sugar. Blend well. Thin cream cheese with salad dressing. Mix with fruit. Fold whipped cream and vanilla into fruit mixture. Pour into refrigerator tray and freeze at coldest temperature just until cream mixture is firm. Unmold and serve with additional salad dressing or whipped cream. Garnish with pineapple wedges and cherries. Serves 8.

FROZEN FRUIT SALAD

1 tablespoon unflavored gelatin
¼ cup cold water
3 tablespoons lemon juice
½ cup sugar
1 cup diced canned pineapple
1 cup diced fresh or cooked apricots
1 cup diced fresh or cooked peaches
2 bananas, diced
1 cup salad dressing
1 cup heavy cream, whipped

Soften gelatin in cold water 5 minutes, then dissolve over hot water. Combine lemon juice, sugar, fruits, and gelatin. When mixture begins to thicken, fold in salad dressing and whipped cream. Pour into freezing tray of refrigerator. Freeze at coldest temperature just until cream mixture is firm. Serve on lettuce and garnish with cream dressing and maraschino cherries. Serves 8.

Frozen fruit salad bedded in crisp green chicory and garnished with lush red cherries

FOUNDATION FILLED COOKIES

½ cup shortening
1 cup sugar
1 teaspoon vanilla
1 egg, beaten
3½ cups sifted cake flour
3 teaspoons baking powder
½ teaspoon salt
½ cup milk

Cream shortening, add sugar slowly and beat until fluffy. Add vanilla and beaten egg and blend. Sift dry ingredients together and add alternately with milk to first mixture. Chill at least 15 minutes before rolling. Roll dough about ⅛ inch thick on a floured board and cut with round cookie cutter about 2 inches in diameter. Place a teaspoon of any Cookie Filling (on page) in center of one cookie and cover with another. Press edges together and, if desired, brush top with egg or milk and sprinkle with granulated sugar. Bake at 375° F. 15 to 20 minutes.

Divide dough into halves and add 1 ounce (square) melted chocolate to one half. Use the chocolate mixture as the bottom cookie and the white mixture for the cover. Cut a fancy shape from the center of the cover, exposing the filling.

FILLINGS FOR COOKIES

General method: Chop fruit fine and cook with remaining ingredients until thick, stirring constantly. Cool before using

Apricot Filling No. 1

1 pound dried apricots, cooked
1½ cups sugar
1 cup water
4 tablespoons flour
⅛ teaspoon salt

Apricot Filling No. 2

1 pound dried apricots, cooked
½ cup orange juice
½ cup water
1 cup sugar
2 tablespoons flour
1 teaspoon grated orange rind
⅛ teaspoon salt

Apricot and Apple Filling

½ pound dried apricots, cooked
3 or 4 apples
½ teaspoon cinnamon
1 cup water
1 cup sugar
⅛ teaspoon salt

Cherry Filling

1 cup drained sour cherries
½ cup cherry juice
1 tablespoon butter
⅔ cup sugar
2 tablespoons cornstarch
⅛ teaspoon salt

Cookies galore for those who like to nibble

Date Filling

2 cups dates
⅔ cup sugar
⅔ cup boiling water
1 tablespoon lemon juice
1 tablespoon butter
⅛ teaspoon salt

Fig Filling

2 cups dried figs
⅔ cup hot water
⅛ teaspoon salt
1 tablespoon butter
½ cup sugar

Mincemeat Filling

Use mincemeat as a filling for cookies. An equal quantity of apples may be cooked with the mincemeat. The apple mincemeat may require a little more sugar.

Pineapple Filling

1 cup crushed pineapple
½ cup pineapple juice
3 tablespoons lemon juice
1 tablespoon butter
⅔ cup sugar
3 tablespoons flour
¼ teaspoon nutmeg
⅛ teaspoon salt

Prune Filling

1 cup dried prunes, cooked
½ cup orange juice
1 tablespoon flour
½ cup sugar
½ cup chopped nuts
⅛ teaspoon salt

Raisin, Fig and Date Filling

1 cup raisins
1 cup dates
1 cup figs
1 cup sugar
1 cup water
3 tablespoons lemon juice
¼ teaspoon salt
1 tablespoon butter

Raisin Filling

2 cups raisins
1 tablespoon butter
⅛ teaspoon salt
⅔ cup sugar
⅔ cup hot water

ALMOND CRAB APPLES

8 canned crab apples with stems
3 ounces cream cheese
1 tablespoon cream
⅔ cup chopped toasted almonds

Drain crab apples and dry, being careful not to remove stems. Blend cheese and cream and cover surface of apple with the mixture. Roll in chopped almonds. For 8.

APPLE HORS D'OEUVRES

2 apples
2 tablespoons cream cheese or creamed Roquefort cheese
½ tablespoon cream
Red or green maraschino cherries

Wash and core apples. Slice thinly crosswise. Force mixture of cheese and cream through a pastry tube into attractive designs onto slices of apple. Garnish with thin strips of red or green maraschino cherries. Makes 8 servings. —Fresh pineapple may be substituted for the apples.

DRIED FRUIT HORS D'OEUVRES

2 dozen dried figs or prunes, apricot, peach, pear or nectarine halves
6 ounces cream cheese
4 tablespoons mayonnaise or cream
½ teaspoon prepared mustard
¼ teaspoon garlic, onion, celery or table salt

Rinse fruits in warm water, wrap in a towel and steam about 15 minutes over hot water. Cut prunes down one side, remove pits and flatten slightly or cut into halves. Clip stems from figs and "cup" or cut into halves. Rub skins from peaches and nectarines. Clip cores from pears. Slice pears and peaches in two. Combine cheese with mayonnaise and seasonings and blend; fill pastry tube or paper cone and decorate tops of fruits. Sprinkle with paprika or chopped nuts; or garnish with red radish rounds, thinly sliced celery, sliced pickle, sliced olives, or cucumber slices.

1. Sieved and seasoned cottage cheese; plain, sieved or grated American cheese; pimiento cheese moistened with mayonnaise or a bit of horse-radish may be used instead of cream cheese.
2. Any of the following moistened with mayonnaise: minced dried beef, minced boiled ham and pickle, crumbled Roquefort cheese may be used instead of cream cheese.

CHOCOLATE COCONUT DROPS

2 ounces (squares) bitter chocolate
1⅓ cups (1 can) sweetened condensed milk
3 cups shredded coconut

Melt chocolate in double boiler. Add condensed milk and stir over boiling water 5 minutes or until mixture thickens. Add coconut and mix well. Drop from teaspoon onto greased cookie sheet. Bake in moderate oven (350°F.) about 12 minutes. Remove from pan at once. Makes about 30 cookies.

CHOCOLATE CRISPIES—Proceed as for Chocolate Coconut Drops using 4 cups cereal flakes instead of coconut.

CHOCOLATE CLUSTERS

½ pound sweet dipping chocolate
2 cups cereal flakes
1 cup shelled peanuts

Melt chocolate over water. Add remaining ingredients and stir lightly until flakes and peanuts are well coated with chocolate. Drop by tablespoons on waxed paper. Cool. Makes 48 pieces.

An attractive basket makes a charming service for sweets

MARRONS GLACÉS

3 cups shelled chestnuts
4 cups sugar
1 cup water
¼ teaspoon cream of tartar

To prepare chestnuts: Drop chestnuts into water and discard those that float. Slit the shells ½ inch on each side. Place in hot oven (450°F.) for 10 minutes. Stir nuts twice during the heating. Remove shells with the aid of a knife. Stir sugar, water, and cream of tartar together and boil for 1 minute. Add chestnuts and cook slowly for 10 minutes, stirring occasionally. Add ¼ teaspoon lemon juice and ½ teaspoon vanilla. Lift out nuts 1 by 1 using a fork; drain off sirup, and with another fork push nut onto a buttered pan.

POPCORN BALLS

1 cup granulated sugar
½ cup brown sugar
⅜ cup corn sirup
½ cup water
2 tablespoons butter
3½ quarts salted popped corn

Combine sugars, sirup, water, and butter; stir until sugar is dissolved; cook to 240°F. or until a small amount of sirup forms a soft ball when tested in cold water. Mix sirup with popcorn and when cool enough to handle, shape into balls. Makes 15 balls.

CONTINENTAL PLATEAU FOR HORS D'OEUVRES

1 large loaf sandwich bread, unsliced
½ cup melted butter

Remove crust from top, sides and ends of loaf. One and a half inches up from the base at one end of loaf make a horizontal cut 3 inches deep toward the center. Cut down from the top of this 3-inch distance and remove the section. Repeat on the other end of loaf. This makes the first step of the plateau. For the second step, 3 inches toward the center from the vertical cut edge, cut down to within 3 inches of the base of loaf, then cut horizontally from the edge at this point and remove this section. Repeat on the other end of loaf. Brush with melted butter and toast on all sides under broiler. Place in center of tray or platter, cover with hot or cold hors d'oeuvres on picks or canapés. This makes an especially attractive center piece when placed on a mirror.

Nimble fingers have a way with tomatoes that is easy to learn

HORS D'OEUVRES SERVERS

If there is need for extra space on which to serve hors d'oeuvres, attractive vegetables and fruits may be used very successfully. A large eggplant gives a colorful base for hors d'oeuvres on picks and has space for 20 or more depending on size of eggplant. A honeydew melon or cantaloupe is a good base for the more colorful hors d'oeuvres. Melons may also be cut into halves, seeds removed and center filled with ripe or stuffed olives or radish roses and the edge used for the hors d'oeuvres base. A very large orange or red apple serves well for the small party.

VEGETABLE CURLS—Carrot, turnip, or beet curls may be made by piercing the center of the uncooked vegetable, then cutting a thin continous ring from the vegetable holding knife flat against the top surface. Crisp in ice water.

PAPRIKA CELERY CURLS—After celery has curled, drain, dip in melted butter then in paprika. Chill.

SUGAR PLUM TREE

1 large pineapple
½ pound sweet cherries

Cut a 1-inch slice from top of pineapple, keeping all the spiny leaves intact. Wash leaves thoroughly and wipe dry. Press leaves outward, curving them to represent branches of a tree. Set upright on the cut surface and stick cherries on ends of leaves. Use as a center of a large salad plate arrangement or as hors d'oeuvres server.

For the children's party: Use various colored gumdrops or tiny animal crackers instead of cherries.

FOR TOMATO SALADS

PREPARATION—Dip firm ripe tomatoes (1 for each serving) into boiling water and peel carefully. Chill, cut and serve in any of the following ways:

1. Turn tomato stem-end down and cut tomato into 7 petals about ⅔ down toward stem-end. Spread petals out, remove center and fill center with chopped vegetable salad.

2. Turn tomato stem-end down and with the knife slanted toward center cut a circular section from tomato so that the depth at center is 1 inch. Remove section, fill hollow with a cream cheese filling and place section cut-side up on the filling with sprigs of parsley arranged around edge of cover.

3. Turn tomato stem-end down and cut into sections from top to within ½ inch of stem-end, making cuts ½ inch apart. Turn tomato ¼ way around and make the same number of cuts in the same way, thus cutting tomato into criss-cross design or cubes.

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